

THE NATIONAL Provisioner

Volume 57

Meat Packing and Canning Industries

DECEMBER 12, 1935

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Daily Market Service
(Mail and Wire)

THE NATIONAL PROVISIONER DAILY MARKET SERVICE" reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 S. Dearborn St., Chicago.

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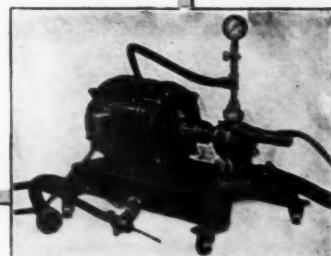
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ARMOUR'S NATURAL CASINGS
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The National Provisioner

THE NATIONAL PROVISIONER

DECEMBER 3, 1938

*The Magazine of the Meat
Packing and Allied Industries*

Holiday Meat Packaging Ideas

Eye Appeal Needed to Get Consumer's Attention at The Christmas Season

ACH year during the holiday season an increasing number of meat products are offered for sale in colorful special wrappers and packages. The reason is, of course, that meat products with Christmas appeal consistently outsell those in everyday dress. It is no longer a question, therefore, whether a packer will use Christmas packaging, but rather whether he can afford the loss of extra business that will result from his failure to keep in step with packaging trends.

Meat buying for gift giving has increased steadily from year to year. Doubtless this has been stimulated by existing economic conditions. To qualify as a gift item, however, a ham, side of bacon or an assortment of meat food products must suggest itself as such to the housewife.

Creating Holiday Atmosphere

Colorful wrappers and packages, printed transparent cellulose bands, parchment over-wraps in Christmas designs, ties, pompons, etc., are available in a large assortment of colors and designs. They are economical in first cost and inexpensive to apply. By their use—alone or in combination—practically any meat product can be made to look like a holiday gift and to take on added glamour and sales appeal. When the housewife selects meats for gifts or to be in-

cluded in food gift baskets, therefore, those that have gift appeal get the breaks.

There is another very important angle to Christmas gift merchandising that some packers and sausage manufacturers may be overlooking. This is that when purchasing meats for use on her own table during the holidays the housewife is very likely to show decided preference for those products which reflect the spirit of the season in their wrappers and packages.

Regular Sales Stimulated

This is not surprising. In fact, it becomes entirely logical when consideration is given to the

SIMPLE AND EFFECTIVE

For meat to qualify as a gift item it must suggest itself to the housewife as such. A plain transparent wrapper and a touch of color in the ribbons combine to give this cooked ham package holiday appeal.





DECORATIVE PACKAGE

Cheese gift assortment offered last year by Armour and Company. The shredded colored cellulose in which the products were nested and a colored cellulose band around the basket top gave the package a festive air.

circumstances. The holiday spirit prevails. Christmas decorations in the stores, holly and mistletoe, Santa Claus on the corner and elaborate displays of gift merchandise all aid in building up a holiday atmosphere and making everyone "Christmas conscious."

Under such circumstances the everyday meat wrapper or package, no matter how attractive and appealing it may be at other times, is quite likely to seem drab and commonplace in comparison, and to lose sales appeal in proportion to the extent to which gay and colorful wrappers and packages are used on other meat brands and competing food products during the Christmas gift-buying period.

These conditions which appeal to the housewife and influence her purchasing in the pre-holiday season and during the holidays also more or less influence dealer selections. So, even if the packer is not interested in the sale of meats to be purchased for gifts, there are other important and practical reasons why he needs to give some attention to holiday meat merchandising if he doesn't want to take the chance of a considerable drop in his December sales volume.

Christmas Packaging Trends

A survey made by THE NATIONAL PROVISIONER among packers and sausage manufacturers reveals a trend toward simplification of Christmas packages without loss of display or sales appeal.

A popular method of "dressing up" meat for Christmas sale has been by the use of printed transparent cellulose overwraps for the regular parchment wrapper or carton. These wraps usually consist of a sheet printed in Christmas

designs which is applied over the stock wrapper or package. Sometimes this outer wrap is held in place with colored string or tape, and frequently added appeal is secured by the use of colored bows, pompons, etc.

These overwraps come in stock designs, a large variety of selections being available. They are particularly popular for hams, slabs of bacon, large sausages and cartons. One advantage of this method of Christmas packaging is that the overwrap can be removed from meats not sold during the holidays without in any way disturbing the regular wrapper or package. The economy of this method is readily apparent.

Transparent and colored transparent cellulose bands of varying widths and lengths printed in Christmas designs have been used extensively by meat processors. These, of course, are less expensive than overwraps and serve admirably to give to a meat package that little additional attention-getting value so necessary for making sales at holiday time. These bands may be used in various ways and are efficient for the purpose of dressing up meat packages.

Parchment Wraps and Re-Use Containers

Parchment wrappers in special and stock designs will again be popular this year. Some packers favor a stock parchment overwrap which can be removed and discarded should the product be unsold during the holiday season. Very



DRESSED UP TO SELL

Overwraps of printed transparent cellulose are popular for Christmas meat packaging. Colored string or tape is used by Hormel to hold the wrapper in place and add eye appeal.

attractive printed stock designs on parchment ham and bacon wrappers can be had. Some packers think the effect is improved by using a plain transparent wrap over a printed parchment wrap. Colored strings and tapes are commonly used with printed parch-



DOG FOOD PACKED FOR CHRISTMAS SALE

For the dog owner who wishes to remember his pet at Christmas time there will be available this year a gift package containing six 1-lb. cans of Rival dog food in a colorful red and green carton. Eight of these cartons will be packed in a special Christmas shipping container, in which will also be included an attractive window streamer for store display.

ment wrappers. Cartons, fiber cups, artificial casings, labels, cloth bags and colored shipping containers—all printed in Christmas designs—will continue to be popular.

Re-use containers, including glassware, pottery bowls and jars and metal boxes of various styles and sizes apparently will be used more extensively this year than formerly. Various methods of decorating these will be tried out, including combinations of printed transparent and colored cellulose covers and wraps, printed bands, bows, tapes, colored strings, etc. Metal bread boxes and larger cardboard containers will serve as receptacles for gift assortments of meats, lard, sausage, cheese, butter, etc.

Even the more common household utensils can be used for meat gift assortments, and by the exercise of a little ingenuity can be transformed into very appealing and attractive packages.

An ordinary sheet iron baking pan has been used by Cudahy Packing Co. as a gift container. In the assortment are salad dressings and canned meats, including breakfast sausage, ham and luncheon meat. The products are nested in shredded colored cellulose and the entire package wrapped in transparent cellulose, held in place with colored cellulose ribbons tied with large bows.

Assortments in Baskets

Baskets of various sizes and shapes have been used quite successfully by packers and sausage manufacturers for meat gift assortments, and undoubtedly some of these containers packed with meat products will be seen in the retail stores this year. Given some color, they make appealing packages, particularly as the basket usually is appreciated by the receiver.

The type of basket used by Armour and Company as a container for a holiday gift assortment is shown in the illustration on page 10. The products, cheese of several varieties, are nested in shredded colored cellulose. A cheese knife is included in each package. A colored cellulose band around the basket top gives the desired Christmas touch to the package.

Some packers have been very successful in selling gift packages to industrial concerns, and they find these outlets quite profitable when the business can be secured without a considerable solicitation expense. Most of the meat gift assortments, however, are prepared for sale through retail stores. Corrugated fiber shipping boxes in colorful Christmas designs have simplified the packer's task of preparing these gift assortments. A smoked ham or a side of bacon frequently forms the central item in a gift assortment. Canned meats, sliced bacon, sausage, butter, cheese and glass-packed goods may also be added in such combinations as experience has shown will sell well.

Popular for Home Use

A gift assortment containing a number of the less widely used meat items is frequently popular. Combinations of



BAKING PAN MAKES ATTRACTIVE CONTAINER

A meat assortment in a sheet iron baking pan wrapped in transparent cellulose held in place with colored cellulose ribbon sold well last year. Re-use containers for meat gift assortments are growing in favor.

chili con carne, sausages that ordinarily sell only in small volume, in addition to sliced bacon, pork sausage, canned meats and other large-volume items move readily in many sections.

Inexpensive assortments can also be depended on to sell well. An attractive carton containing five or six different products in 1-lb. quantities, nested in

shredded colored paper or colored cellulose, usually can be disposed of without difficulty. Glass containers with applied Christmas designs have much appeal in themselves and add much to gift assortments when used.

While Christmas meat assortments are designed primarily to attract the attention of those who wish to make practical, useful gifts, retailers have observed that many housewives buy these assortments for use in their own homes during the holidays.

The problem of light lunches and midnight snacks during this time is one the gift assortment solves for the housewife by giving her desirable variety without the bother of selecting or waiting for the products to be sliced and wrapped. She appreciates this convenience.

Cheese Assortments

This suggests a sales possibility for assortments of sausage and ready-to-serve products selected with the sole purpose of easing the housewife's burden of holiday lunch preparation. Such an assortment would undoubtedly have much appeal.

Cheese lends itself well to gift packaging, and packers who distribute this product have been successful in moving a large volume of it during the holiday season by way of the gift box assortment route.

Among the several products which the Cudahy Packing Co. will push as gift items this year is the attractive cheese assortment shown at the bottom of the next page. To strike an appealingly different and a real gift note a practical cheese cutter is included. This is constructed of blond maple and is equipped with a chrome cutting bar and colored catalin handles.

The cartoned cheese includes American, pimiento, Swiss, brick and American spread. Worthy of note in connection with this package is the absence of identifying marks or advertising. Cover



ATTRACTIVE GIFT ITEM

Smoked boneless ham in a Tee-Pak Christmas casing. Colors are green, red and white. This is one of several new designs.

is bright red with white poinsettias and interior is green.

Sausage manufacturers have paid less attention to Christmas packaging than have packers, although sausage products may easily and economically be given that extra display value so necessary to catch the consumer's eye during the holiday season.

Sausage in Holiday Packages

For sausages, boned ham, meat loaves, etc., in natural casings, parchment overwraps secured in place with colored string or tape are popular. Printed transparent cellulose wraps are also used, as are printed bands of both parchment and cellulose.

The Visking Corp. is offering no artificial casings printed in Christmas designs this year. Instead the company is recommending to packers and sausage manufacturers who wish to do Christmas packaging that they use printed transparent cellulose overwraps which can be removed from products which do not sell during the Christmas shopping period. Various designs of these overwraps for those sausage products usually "dotted up" for Christmas, particularly selected as being most suitable in each instance, are suggested by the company.

Artificial casings printed in colorful Christmas and New Year designs are offered by Transparent Package Co. in sizes suitable for boiled ham, smoked boneless ham, luncheon loaves and sausages. Illustration on preceding page shows one of these new Christmas designs. Colors are green, red and white. This is typical of the Christmas designs applied on Tee Pak casings this year.

WAGE-HOUR DEVELOPMENTS

Labels and certificates of compliance on invoices are not required under the fair labor standards act, it was announced this week by the wage and hour division of the U. S. Department of Labor. Deputy administrator Paul Sifton declared that the act does not authorize the administrator to prescribe such forms and contains no requirement that goods bear a label or that certificates of compliance be furnished to purchasers of products manufactured under the act.

"Such labels, or certificates of compliance, or contracts of indemnity," he said, "are purely a matter of private contract between the buyer and the seller, and they may serve a useful purpose in some cases. It should be made perfectly clear, however, that such a label or certificate is in no sense the official act of the administrator certifying that the requirements of the law have been met. Such labels or certificates are no guarantee to the purchaser that he will be free from prosecution or injunction for violation of section 15 (a)."

Administrator Andrews has announced that enforcement proceedings will be started soon against violators of the law. The first cases will be brought against employers who openly defy the law by announcing their intention not to comply with it. Joseph E. Brill has been appointed special assistant in charge of the wage and hour unit in the anti-trust division of the U. S. Department of Justice, which will conduct civil and criminal proceedings against violators of the fair labor standards act.

FTC ASKS MERGER CHECK

Amendment of federal anti-monopoly laws to make it impossible for a company to acquire capital stock or physical assets of a competing company when the transaction would give the purchaser control of more than 10 per cent of the industry's production was asked by the Federal Trade Commission in its annual report to congress.

In asking for a change in the Clayton act the commission pointed out that the law now prohibits only the acquisition of capital stock by a competing corporation when this would result in a substantial decrease in competition. The commission said that a prospective purchaser can achieve the same result—elimination of his competitor—merely by purchasing the other firm's assets.

The report said that this amendment "would have the advantage of creating a positive legislative standard," and would define the point at which corporate growth in size and power through such acquisitions of stock or assets should be halted in order to prevent monopoly. Projected mergers where corporations involved controlled less than 10 per cent of the industry's output would not be affected.

The commission in its report approved a suggestion by President Roosevelt that a government bureau should collect and publish statistical and other information regarding market conditions in order to be in a position to warn against dangers of overproduction, excessive inventories and other factors which affect general business conditions.

During the fiscal year ended June 30 the commission reported that it had completed about 1,800 investigations in preliminary cases, approved 576 stipulations to cease and desist from unfair trade practices and issued 305 complaints and 246 cease and desist orders.



PACKER'S CHEESE GIFT ASSORTMENT

One of gift assortments to be offered by the Cudahy Packing Co. this year includes five 1-lb. packages of cheese and a cheese cutter. No identifying marks are used on the cardboard container, which is printed in red and white.

SIMPLIFIED TAX RETURN

Small corporations with net income of not more than \$25,000 will file future federal income tax returns on a simplified form which has been developed by the U. S. Bureau of Internal Revenue. The form is reported to be easier to handle and a number of items, such as the basic surtax credit, and their explanation, have been eliminated because they do not apply to corporations with net of less than \$25,000. It is estimated that about 85 per cent of the nation's business organizations can use the new form.

WAGNER ACT CHANGES

Separate agencies for prosecution and judgment of complaints under the national labor relations act were suggested in a report made public this week by the Chamber of Commerce of the state of New York. Under such a plan the ordinary rule of evidence prevailing in courts of law would be followed.

Seasonal PROCESSING SUGGESTIONS

MANY USES FOR SAUSAGE EVERY DAY THE YEAR 'ROUND

WHY not point sausage production and merchandising toward specific uses for the product during the whole year?

While the processor tries to place his sausage and loaf products on the consumer's cold meat plate during the summer months, there are many winter occasions when assorted cold cuts, or single sausage and loaf specialties, are suitable and convenient for use in the home.

On party occasions sausage and loaf products can be served as refreshments. They are equally appropriate for the hearty Dutch lunch which may follow an all-male card party or for the lighter refreshments served at an afternoon bridge gathering. Some kinds may be made into appetizers for the cocktail hour and, of course, there are small linked sausages of several types made especially for this latter purpose.

Moreover, sausage and meat specialties are ideal emergency meats for the housewife to hold in reserve in the refrigerator during the weekend when unexpected guests may upset the routine of planned meals.

Every-Day Sausage Uses

How about the common, every-day-to-day uses for sausage? Millions of workingmen still carry lunch—and a good many of them complain because of the monotony of the food they find in their lunch-buckets. Sausage offers the housewife an opportunity to introduce great variety into such cold

mid-day meals, usually at no greater cost than other foods, or even left-overs.

Sausage is also a convenient and healthful spread or filling for sandwiches for the after-school lunch, or when children come home cold and hungry from play.

Except for the Dutch lunch, however, too few customers realize the possibility of using sausage for these purposes—mainly because too few manufacturers and retailers have suggested and promoted their use. There is no reason why a "Bridge Assortment" or "Dutch Lunch Assortment"—made up by the packer or dealer and specially packaged—should not find ready sale, especially if it is backed up with merchandising effort.

Sausage for Health

In promoting use of sausage and meat specialties for bridge parties, the packer and dealer might point out that such products as liver sausage, veal loaf and others made from lean meat are relatively low in calories. This might appeal to the hostess who wished to serve her friends light and non-fattening foods. At the same time, in serving meat products, she would be giving them foods containing body-building protein, needed iron, copper and phosphorous, as well as vitamins necessary for health.

Among products suitable for these suggested uses are liver sausage, bologna, ham sausage, cotto salami and veal loaf.

Liver Sausage

THERE are a great number of formulas for making liver sausage and liver loaf. To liver are added such materials as veal, regular pork trimmings, jowls, bacon trimmings and lean pork trimmings. Binders are widely used in liver products because they blend well with the meats and produce a smooth and appetizing sausage. Some producers add $\frac{1}{2}$ lb. lard for each 100 lbs. of meat while liver sausage of extra high quality may contain eggs.

Full, well-balanced flavor is a big

asset in winning popularity for any sausage or loaf product. In order to achieve such "taste-appeal" consistently and conveniently, many sausage manufacturers use ready-prepared or specially prepared seasonings, as manufactured by reputable firms, in making their products. Such seasonings are easy to handle and have unvarying strength and flavor.

Liver sausage of good quality may be made by the following formula:

35 to 45 lbs. fresh pork livers
15 to 25 lbs. veal trimmings
30 to 40 lbs. fresh pork trimmings

Sinews are removed from the livers and they are washed in cold water and then scalded thoroughly. Some processors pre-cook the pork, veal, etc. used in liver sausage, but others do not consider such cooking desirable. If a fine-textured sausage is desired the meats are chopped in the silent cutter; for a product with coarser grain the meats are ground through the $\frac{3}{4}$ -in. plate and mixed with seasoning.

About $\frac{1}{2}$ oz. nitrite of soda may be added for each 100 lbs. of meat if a light cured color is desired.

Following seasoning ingredients are

added during cutting or mixing:

6 oz. white pepper
5 oz. dextrose
2 1/4 lbs. salt
2 oz. coriander
1 1/2 oz. mace
1 oz. ground celery seed
1 1/4 oz. cardamom
1/2 oz. ground cinnamon
10 1/2 oz. onion juice or 6 1/2 oz. onion powder

Sausage meat mixture may be stuffed in hog bungs or artificial casings. A combination container employing both types of casings has also been developed.

When only hog bungs are used they should be 10 in. long or longer. Product is tied with twine, knotted for hanging on sticks, and is then cooked. Cooking temperature at start should be 180 degs., but this is cut down to 160 to 165 degs. F. during most of the period. After cooking, chill with ice or ice water and hang on racks.

Liver sausage in artificial casings is laid flat in cooker and cooked at 160 degs. F. for 45 to 70 minutes, depending on size. Chill sausage in cold water before storing.

In the combination container sewed hog bungs, sewed hog bung ends, unlined hog bungs, sewed beef middles or regular hog bungs may be used with artificial casings. The hog bungs are turned inside out, tied at one end, and then turned back on the horn so the first tie is on the inside. Use 1 1/2 x 36 in. clear or amber cellulose casings with natural hog bungs and 2 1/4 x 36 in. clear or amber casings for various sewed casings. Punch three holes 1 1/2 to 2 in. from one end and make the first tie at the punched end. Soak 15 minutes in cool water.

Shirr bungs over horn and shirr cellulose casing over the bung. Hold casings tightly together at end of horn before stuffing. The product is stuffed somewhat more tightly than when a bung only is used. When finished, it should have a uniform cross section.

Sausage may be cooked in the regular manner. If pieces are cooked in a horizontal position it may be necessary to punch holes at second tie, or to use a bow tie instead of a knot, which can be opened to release moisture and then retied. Product is smoked at 90 degs. F. for 30 minutes to an hour longer than when stuffed in bungs only.

Cooked Salami

No selection of sandwich and luncheon meats is complete without at least one dry or semi-dry sausage. A good product of this type is cooked salami, or salami cotto as it is sometimes called.

Cooked salami is made from the following meats:

33 lbs. lean boneless beef chuck
33 lbs. extra lean pork trimmings
34 lbs. regular pork trimmings

Grind beef chuck through 1/2-in. plate and pork through 1/2-in. plate. Mix all meats for about 5 minutes with

prepared curing and seasoning ingredients or the following:

3 lbs. salt
6 oz. refined corn sugar
3 oz. sodium nitrate
7 oz. cracked black pepper
1 oz. ground cardamom
1/4 oz. garlic paste

Shovel meat in cooler at 38 degs. F. and hold until cured. The meat is stuffed tightly in beef bungs, which are then wrapped with twine, or in corresponding artificial casings. Hold in the cooler for 24 hours at 38 degs.

Salami is cooked in a smokehouse without smoke or in a steam house. If in artificial casings the smoking may be started at 90 degs. and this temperature maintained overnight. Temperature is raised next morning to 170 to 180 degs. Finishing takes about 4 hours as internal temperature should be brought up to 140 to 145 degs. F. Some processors raise the smokehouse temperature gradually from 80 degs. to 150 degs. during the first 12 hours of cooking and then finish at the higher temperature.

Shower product with hot water and then with cold and hang in dry room until cool.

Ham Sausage

HAM sausage or Berliner must be juicy and tender if it is to win consumer approval. All too often this product is dry, flavorless and unsuitable for use in sandwiches or on the cold meat plate. Only ham trimmings should be used in it if it is to be called "ham" sausage, but as Berliner it may contain the following materials:

85 lbs. 90 per cent lean cured pork trimmings
15 lbs. fresh beef
or
75 lbs. dry cured lean pork trimmings
25 lbs. dry cured bull meat

If first meat combination is used, grind cured pork trimmings through 1/4-in. plate and chop beef. Put in mixer and add seasoning. If desired, a little salt may be added on account of fresh beef used. If the second formula is used, the bull meat is ground through the 1/4-in. plate just before it goes into cure. Unless pork trimmings are quite large they are not ground. If it is necessary to reduce the size, put them through the 1-in. plate before they go into cure.

Cured pork trimmings and bull meat are put in the mixer and mixed thoroughly for 5 minutes with following seasoning:

6 oz. pepper
8 oz. dextrose
1/4 oz. ground cloves
1/2 oz. cinnamon
5 tablespoons maple flavor or
1 1/2 oz. prepared bitters

Prepared balanced seasonings may be used instead, and are often preferable in getting accurate results and consistent flavor in product.

Meat mixture is stuffed in large artificial casings, beef bungs or beef bladders. It is necessary to have a large-sized horn for this class of product regardless of the type of container used. Neither beef bladders nor artificial casings should be stuffed to full capacity since there may be some expansion of the meat.

Product may be hung in cooler overnight after stuffing and then held at natural temperatures for 2 or 3 hours after removal in the morning. It should be rinsed off with scalding water so it will be dry and clean when ready for smoking. Start smoking at about 120 degs. F., holding it at this temperature for about an hour. Temperature should be raised to 145 degs. for second hour in smokehouse. Sometimes the product is left in the smokehouse for a total of 3 or 4 hours.

Sausage is then placed in cooker with water at 155 degs. F. It should be cooked for 4 to 6 hours, depending on size of container, and temperature should be held at 160 degs. during the last hour. After removing from cooker, rinse with hot water and sprinkle with cold for 3 to 5 minutes. After partial cooling at natural temperatures for 2 to 3 hours, the Berliner may be placed in the cooler at 45 to 50 degs.

This sausage may be given more distinctive appearance by the addition of chopped pimientos and 7 lbs. of cubed pork fat to each 100 lbs. of meat.

Veal Loaf

A FORMULA which has been used successfully in the manufacture of veal loaf is as follows:

120 lbs. veal from heavy calves
25 lbs. dried bread soaked in
25 lbs. water
30 lbs. back fat pork trimmings

Grind all ingredients through 1/4-in. plate of the grinder. Put in the mixer and add the following seasoning:

4 lbs. salt
10 oz. ground white pepper
4 oz. mace
1/2 oz. ground sage

Mix seasoning thoroughly with meat for 5 minutes. Then pack in greased tins or retainers and bake. Start loaves at a temperature of 250 degs. and gradually raise to 300 degs. within the next two hours. When baked, allow the loaves to remain at room temperature from 3 to 4 hours before placing them in the cooler. When thoroughly chilled, wrap the product in parchment or transparent cellulose.

For a good commercial veal loaf, following meats are used:

50 lbs. boneless veal
40 lbs. extra lean pork trimmings
10 lbs. reasonably lean regular pork trimmings

Seasoning:

3 lbs. salt
2 lbs. peeled onions
5 oz. ground white pepper
2 oz. ground nutmeg
1 oz. rubbed sage



Natural Casings

... take the show

Remember this colorful display at the Convention? Over 60 types and kinds of fresh and dry sausage, in Natural Casings, captured the interest of all visitors, impressing the fact that the answer to every requirement of Sausage Makers is found in Natural Casings.

Sausage Makers of experience know the "plus factors" possessed by Natural Casings—recognizing their many advantages from manufacturing operations to full acceptance by satisfied customers.

Because of their texture Natural Casings permit deep smoke penetration resulting in fine appetizing flavor. Natural Casings protect and preserve the fine flavor of the product, enhancing its quality.

Natural Casings retain the meat juices, which mean minimum shrinkage and maximum freshness.

Natural Casings afford maximum yields, are conveniently adaptable to your formulas, and develop an appetizing appearance of the product.

IN EVERY WAY

HOG CASINGS—Frankfurts, Country Style, Polish, Pepperoni, Chorizos, Pork Sausage

HOG BUNGS—Liver Sausage, Milano, Cervelat

HOG MIDDLE—Frisse, Italian Salami

HOG STOMACHS—Head Cheese

SHEEP CASINGS—Frankfurts, Pork Sausage

BEEF ROUNDS—Ring Bologna, Ring Liver Sausage, Ring Blood Sausage, Knoblauch, Holsteiner, Mettwurst

BEEF MIDDLE—B. C. Cervelat, B. C. Salami, Sicilian Sausage, Goteborg, Farmer Sausage, Long Bologna



BEEF BUNGS—Large Bologna, Minced Sausage, Berliner, Leona, Blood and Tongue Sausage, Capocola, Cooked Salami

BEEF WEASANDS—Long Bologna, Kosher Salami

BEEF BLADDERS—Sandwich Meat, Minced Sausage, Mortadella, Luncheon Specialties

SEWED LIVER SAUSAGE BUNGS—Brunschweiger

SEWED THURINGER BUNGS—Thuringer Summer Sausage

SEWED GENOA CASINGS—Genoa Salami

SEWED BISMARCK LIVER SAUSAGE CASINGS—Liverwurst

SEWED BEEF MIDDLE—Bologna, B. C. Salami, Cooked Salami, Fresh Cervelat, Farmer Sausage, Capocola

ARE PERFECT

SAUSAGE VOLUME ABOVE LAST YEAR

SAUSAGE production under federal inspection during October, the last month of the packer year 1937-38, was the highest with one exception for any month of the year. August production exceeded that for October by 3,000,000 lbs. October production this year was 3,500,000 lbs. higher than in October, 1937.

Production of each kind of sausage during the month in federally inspected plants only was as follows:

	lbs.
Fresh	12,129,997
Smoked and/or cooked	49,611,602
Dried or semi-dried	8,161,910

Total 69,903,509

Effect of the shortage of cattle during October this year is shown in the output of sausage and other manufactured meats. This shortage was greatest in the class of cattle which supply meat for manufacturing purposes. The month usually records a heavy run of grass cattle, many of which are adaptable for this use, but in October this year at some markets the supply of this class of cattle was the smallest on record. This is accounted for by the fact that large numbers of cows and heifers are held back for breeding purposes to replenish range steer herds.

Federally inspected sausage produc-

tion during October for each of the past 10 years was as follows:

	lbs.
1938	69,903,509
1937	66,436,784
1936	79,172,000
1935	75,080,000
1934	77,930,000
1933	70,727,700
1932	60,455,000
1931	66,547,700
1930	68,594,700
1929	70,711,729
1928	78,095,934

Output under federal inspection for each month of the packer year 1937-38 was as follows:

	lbs.
November, 1937	61,140,435
December	54,976,367
January, 1938	57,433,989
February	52,112,898
March	58,531,167
April	57,578,590
May	63,918,896
June	68,164,386
July	66,665,384
August	72,782,808
September	69,268,094
October	60,903,509
Total	752,480,523

It is estimated that 60 per cent of the total sausage production is manufactured in federally inspected plants. On this basis, sausage production in all plants would total 1,254,000,000 lbs. for the packer year 1937-38.

MORE BACON SLICED

Sliced bacon production under federal inspection during the packer year 1937-38 showed steady increase over the previous year, accounted for in part by the larger volume of bacon available and in part by the popularity of the product. During October the volume sliced totaled 21,006,067 lbs. In October a year ago the total was 17,867,419 lbs.

Bacon sliced during each month of the packer year was as follows:

	lbs.
November 1937	16,800,154
December	17,381,833
January 1938	17,271,741
February	16,390,822
March	18,604,313
April	19,028,679
May	20,632,082
June	21,344,488
July	21,601,392
August	23,058,673
September	22,951,296
October	21,006,067
Total 1937-38	236,071,543
Total 1936-37	218,399,136

MEAT LOAVES PRODUCED

Meat loaf production in federally inspected plants during October, 1938, was the highest for any month of the packer year, totaling 10,479,526 lbs. This is approximately the same volume as was produced in October, 1937.

Production under federal inspection for each of the 12 months of the packer year 1937-38 was as follows:

	MEAT LOAF OUTPUT
November	9,614,703
December	8,120,229
January	7,809,043
February	6,679,673
March	7,129,287
April	6,897,032
May	8,178,376
June	8,853,533
July	7,881,731
August	8,572,719
September	9,294,165
October	10,479,526
Total 1937-38	99,508,997

MORE MEAT CANNED

More beef, pork and sausage were canned during October, 1938, than in the same month a year ago and the quantity of beef and pork is well above that canned in September.

Quantity of each kind of meat and meat food product canned during October was as follows:

	lbs.
Beef	7,009,103
Pork	10,277,940
Sausage	2,142,483
Soup	20,224,261
All other	7,072,937
Total Oct. 1938	46,726,727
Total Oct. 1937	39,514,447

Volume of meat and meat products canned under federal inspection during the packer year ended with October, 1938, totaled 522,744,003 lbs.



Manufactured under the following patents: No. 1,690,449 dated Nov. 6, 1928 and No. 1,921,231 dated Aug. 8, 1933. Other Patents Pending.

Get the advantages now! Thoroughly cooked sausage without handling, retention of albumen for greater adhesion, faster cooking and uniform coloring in one single automatically controlled operation. You get them ALL with the JOURDAN PROCESS COOKER!

Write Today

JOURDAN PROCESS COOKER CO.

814-32 West 20th Street

Western Office • 3223 San Leandro Street

Chicago, Illinois

• Oakland, Calif.

NEW CALIFORNIA PLANT SERVES A WIDE AREA

BUILT and equipped for economical production on a volume basis, the new plant of the Anker Meat Company, Modesto, Calif., is designed to meet the needs of a rapidly growing business in meats and manufactured meat products.

Replacing the plant destroyed by fire more than a year ago, Al. P. Anker, president and owner, built a new modern fireproof plant, which was put in operation several months ago. The plant is of concrete and steel construction and cost approximately \$200,000. It consists of one story and basement.

On the main floor are company offices,



WEST COAST PACKER

Al. P. Anker, president, Anker Meat Co., Modesto, Calif., started as a retailer and has built up a rapidly-growing packing business.



HIS RIGHT BOWER

Miss Marjorie Anker has full charge of accounts receivable. Office manager and one of his assistants are shown at rear.

which are air conditioned, a chill room with a capacity of 175 cattle, two sales coolers with hanging space for 250 and 125 cattle respectively, a calf sales cooler with a capacity of 150 to 200 head, a combination lamb and hog cooler, the sausage manufacturing department, smokehouses and cooking room, equipped with modern cookers.

Modern Plant Layout

Located in the basement are the sharp freezer, the curing cellar for hams and bacon, a casing cleaning room and a hide cellar. Hides are dropped by chute from the killing floor, the location of the chute between the two dressing beds eliminating handling after skinning. The casing room is 25 by 30 ft., with chutes from the killing floor direct to the cleaning tables. No rendering of inedible is done, all inedible offal being sold direct from the killing floor.

The killing floor is 66 by 42 ft. and is provided with modern equipment, including electric hoists, hog dehairer, sheep rings, electric spray for washing carcasses, electric splitting saw and similar equipment. Approximately 300 hogs, 150 cattle and several hundred calves and sheep are slaughtered weekly. Hams and bacon are cured, carcasses and cuts sold fresh, and much product boned for sausage and prepared meats.

Sausage manufacture is one of the largest of the plant operations. Twelve men are employed in this department and the output averages 6,000 lbs. daily. Some 58 different kinds of sausage, cold meats, meat loaves and other prepared meat products are manufactured. The kitchen was equipped by John E. Smith's Sons Co. with a large Buffalo chopper, a 1000-lb. mixer, a grinder and two 300-lb. stuffers. Modern type steam cooking cabinets are used.

Distribution of product is by truck. The truck fleet consists of General Motors and Chevrolets, mostly of the

(Continued on page 42.)

MODERN CALIFORNIA PLANT

This new plant of Anker Meat Co., Modesto, Calif., is compact, attractive and designed for economical operation.



ANKER OPERATIONS

These scenes at the Anker plant show (1) sausage stuffing room, where two 300-lb. "Buffalo" stuffers are in use; (2) part of fresh meat cooler from which jobbing orders are filled; (3) sausage storage cooler showing both small and large goods, latter in cellulose casings; (4) Anker truck fleet, which operates over a wide area.



Executives SHOW THIS TO YOUR SUPERINTENDENT

HE CAN FIGURE OUT HOW TO SAVE YOU A LOT OF MONEY WITH THIS BRINE MAKING PROCESS

Practical plant superintendents have helped discover many advantages of the Lixate Process, aside from its four major savings. Your own superintendent can no doubt figure out how it can make extra savings when adapted to conditions in your plant.

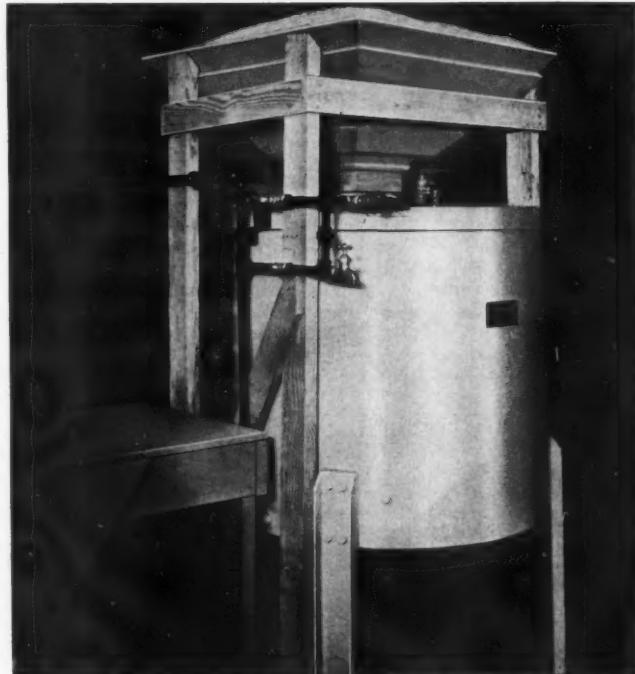
For instance, it solved an overcrowded condition for one superintendent. Because salt feeds by gravity from an overhead hopper, he was able to build a weather-proof shed on the roof, for salt storage by car-loads. This released salt storage space on floors below—enough room for a complete new casing department.

In another packing plant, brine had to be mixed in several different buildings, at an extremely high cost. The Lixate Process was installed in a separate housing, clear outside the plant, high enough so that brine could flow by gravity to every building.

The Lixate Process has solved problems in spray brine re-saturation, lard cooling, pumping pickle mixing, refrigeration, softening water for washing hams and softening boiler feed water. It has always made marked reductions in operating costs wherever it has been installed. Ask your superintendent to look into this, and see how he can use the Lixate Process for Making Brine, to get a better, clearer, purer brine than by any other method, at a marked reduction in costs. International Salt Company, Inc., Scranton, Pa., New York, N. Y.

NOTE TO SUPERINTENDENTS!

Write for a free copy of the Lixate Book. It not only shows many installations in modern plants, but also describes 25 advantages, and gives diagrams of "ideal" installations. Study these diagrams, and see how the Lixate Process can be installed in your plant to give you a constant supply of brine, automatically produced, at a far lower cost than present methods.

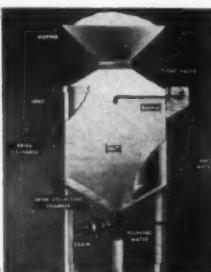


Lixate installation in the plant of The Carolina Packing Co., of Orangeburg, S. C.

The
LIXATE
REG. U. S. PAT. OFF.
Process

FOR MAKING BRINE INTERNATIONAL SALT CO., INC.

GENERAL OFFICES: SCRANTON, PA., and NEW YORK CITY
SALES OFFICES: Buffalo, N. Y. • Philadelphia, Pa. • Boston, Mass. • Baltimore, Md. • Pittsburgh, Pa. • Newark, N. J. • New York, N. Y. • Richmond, Va. • Atlanta, Ga. • New Orleans, La. • Cincinnati, Ohio • St. Louis, Mo. • REFINERIES: Watkins Glen, N. Y. • Ludlowville, N. Y. • Avery Island, La. • MINES: Retsof, N. Y. • Detroit, Mich. • Avery Island, La.



HOW IT OPERATES

Recommended grades of rock salt flow from a hopper to the Lixator. Fresh water is admitted by the spray nozzle. Saturated brine flows up through a collecting chamber, and to a storage tank. Brine output, automatically controlled, controls the whole operation.

REFRIGERATION and Air Conditioning

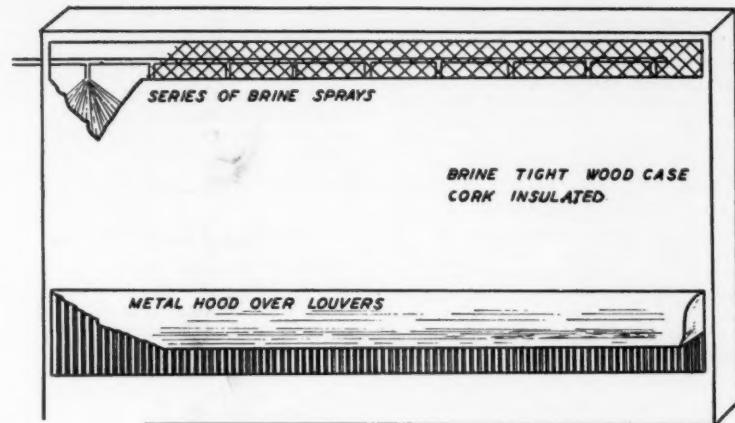
GRAVITY BRINE UNIT

Results of Its Use in a Hog Chill Room

DESCRIPTIONS of the use of gravity flow brine units for refrigerating beef coolers have appeared in THE NATIONAL PROVISIONER on a number of occasions. "While these units seem to be suitable and satisfactory in these locations," a packer writes, "I never have seen any information published on their use in hog chill rooms. Are they suitable for hog chilling purposes?"

Gravity flow brine units are satisfactory in the hog chill room. The first one to be installed for hog chilling was in the plant of the Lincoln Packing Co., Lincoln, Neb., somewhat over a year ago. Results here have met all expectations.

A description of the gravity flow brine unit first appeared in the August 10, 1935, issue of THE NATIONAL PROVISIONER. Wood construction has since replaced the metal cabinet, eliminating corrosion. The unit often is installed in a recess in the cooler wall to save floor space or in large rooms the units may be placed in line with the building columns. A unit installed in the wall may have louvers placed on both sides



HOW BRINE SPRAY UNIT IS INSTALLED

Hood over louvers is required to prevent chilled air from striking carcasses.

so as to refrigerate two adjoining rooms.

The advisability of installing gravity flow brine coolers in the hog chill room in the plant of the Lincoln Packing Co. was questionable, due to the fact that the ceiling height is only 9 ft. 6 in. Also the mechanical problems peculiar to this plant made it necessary to have a unit on one side of the room only, rather than to have two smaller units at opposite sides. But the installation has worked out very successfully in operation.

The accompanying sketch shows the design of the unit installed. The room

is 61 ft. long, 30 ft. wide and 9 ft. 6 in. high and will hold 500 carcasses. It is held at a temperature of 27 degs. F. when the carcasses are delivered to it. The average rise in temperature by the time 250 carcasses are in the room is about 7 degs. The temperature is brought down to 30 degs. in about four hours with a pressure of about 20 lbs. on the brine delivery line.

Hog carcasses weighing 175 lbs. have a ham temperature of 36 to 39 degs. F. in 24 hours after being placed in the room. As will be seen in the illustration of this room there is a hood over the louvers. This prevents the chilled air from striking the hogs. The air, directed by the contour of this hood, sweeps slowly along the floor and rises gently to the ceiling. Steam from hogs is removed from room by unit as fast as it develops. A very high humidity may be maintained without condensation on the ceiling or the walls of the chill room.

No ham souring, discoloration or any similar difficulties attributable to the unit, have been experienced. Maintenance has been very small and practically negligible compared with the expense necessary to maintain brine spray decks. The unit was installed by the Baker Ice Machine Co.



CHILLING HOGS WITH GRAVITY BRINE UNIT

Room is 61 ft. long, 30 ft. wide and 9 ft. 6 in. high. Only one unit is used. This is installed against wall in background. A ham temperature of 36 to 39 degs. F. is obtained in 24 hours.

A.S.R.E. ANNUAL MEETING

Annual meeting of the American Society of Refrigerating Engineers will be held in New York City, December 6 to 8. Among the special features will be informal conferences on quick freezing, air conditioning and market re-

search. These meetings are in addition to the regular technical sessions to be held on the three convention days.

A colored movie showing the orange juice freezing activities of the California Consumers Corp. will be presented by Nels Rosberg, West Coast refrigerating engineer, at the conference on quick freezing on Wednesday afternoon. At this same session Harden Taylor, Atlantic Coast Fisheries; R. Brooks Taylor, University of Tennessee, and Ralph Jenkins, New York State Experiment Station, will contribute to the discussion. Persons interested in quick freezing and foods will be on hand from various parts of the country to learn the latest technique from this unusual array of talent.

Air conditioning and market research conferences will be arranged along the same practical lines, emphasis in the latter meeting being given to the problem of what statistics and data the refrigeration industry needs most, and how this collection of data should be made.

Speakers at the three technical sessions, which are to be devoted to air conditioning, industrial refrigeration, and foods and commercial refrigeration, include: David R. Morris, N. Y. Meteorological Observatory; Stewart E. Coey, Research Corp., N. Y.; Dr. Albert G. Young, Corey Hill Hospital, Brookline, Mass.; Prof. R. M. Smock, Cornell University; H. C. Guild, Vilter Company; John R. Monsell, Naval Aircraft Fac-

tory, Philadelphia; R. H. Heilman, Mellon Institute; Prof. A. W. Ewell, Worcester Polytechnic Institute; G. L. Marsh, University of California; Max Levine, bacteria expert of Iowa State College; Dr. H. C. Diehl, U. S. D. A., Seattle; A. V. Ritchie, N. H. Hiller, Jr., and A. F. Brewer, Texas Co., New York. Subjects range from refrigeration practice in the oil industry through new trends in compressor design and hospital air conditioning to refrigeration practice in the wine industry and food freezing temperatures. Men attending these sessions will get practical, up-to-the-minute information, whatever their branches of air conditioning and refrigeration may be.

LOCKER PLANT NOTES

Macomb County, Mich., soon will have its first refrigerated locker plant. Macomac Ice Service plans construction of a unit at Mt. Clemens to house approximately 500 lockers. Cost is estimated at between \$10,000 and \$15,000.

Kingfisher ice plant, Kingfisher, Okla., has installed a cold storage locker system accommodating 570 lockers.

Martin's I. G. A. store, Woodward, Ia., has installed a locker plant with 110 lockers.

Tipton County Farm Bureau is sponsoring construction of a 300-locker unit at Covington, Tenn.

PACKER AND FOOD STOCKS

Price ranges of listed stocks, November 30, 1938, or nearest previous date:

	Sales.	High.	Low.	—Close.—
	Week ended	Nov. 30.	Nov. 30.	Nov. 23.
Amal. Leather.	2,500	21 $\frac{1}{2}$	21 $\frac{1}{2}$	21 $\frac{1}{2}$
Do. Pfd.	300	33 $\frac{1}{2}$	33 $\frac{1}{2}$	33 $\frac{1}{2}$
Amer. H. & L.	2,700	4 $\frac{1}{2}$	4 $\frac{1}{2}$	5
Do. Pfd.	400	30	30	30
Amer. Stores	1,400	8 $\frac{1}{2}$	8 $\frac{1}{2}$	9 $\frac{1}{2}$
Armour Il.	14,250	5 $\frac{1}{2}$	5	5 $\frac{1}{2}$
Do. Pr. Pfd.	600	43	43	46
Do. Pfd.	200	103	103	102 $\frac{1}{2}$
Boehack Pack.	115 $\frac{1}{2}$
Bohack, H. C.	10	21	21	21
Chick. Co. Oil.	700	14 $\frac{1}{2}$	14 $\frac{1}{2}$	14 $\frac{1}{2}$
Childs Co.	3,900	12 $\frac{1}{2}$	11 $\frac{1}{2}$	12 $\frac{1}{2}$
Cudaby Pack.	900	13	13	14
Do. Pfd.	140	50 $\frac{1}{2}$	50	55
First Nat. Strs.	1,700	41 $\frac{1}{2}$	41	41 $\frac{1}{2}$
Gen. Foods	13,600	36 $\frac{1}{2}$	36 $\frac{1}{2}$	36 $\frac{1}{2}$
Do. Pfd.	200	115	115	115
Gildeed Co.	3,400	24 $\frac{1}{2}$	23 $\frac{1}{2}$	24 $\frac{1}{2}$
Do. Pfd.	100	45	45	45 $\frac{1}{2}$
Gobel Co.	1,200	2 $\frac{1}{2}$	2 $\frac{1}{2}$	2 $\frac{1}{2}$
Gr. Adp 1st Pfd.	150	125	124 $\frac{1}{2}$	125
Do. New	650	68	68	64
Hormel, G. A.	22
Hygrade Food.	800	1 $\frac{1}{2}$	1 $\frac{1}{2}$	1 $\frac{1}{2}$
Kroger G. & B.	18,800	20 $\frac{1}{2}$	20 $\frac{1}{2}$	20 $\frac{1}{2}$
Libby McNeill.	1,500	6 $\frac{1}{2}$	6 $\frac{1}{2}$	6 $\frac{1}{2}$
Mickelberry Co.	1,500	4 $\frac{1}{2}$	4 $\frac{1}{2}$	4 $\frac{1}{2}$
M. & H. Pfd.	80	8 $\frac{1}{2}$	8 $\frac{1}{2}$	8 $\frac{1}{2}$
Monell Co.	100	37 $\frac{1}{2}$	36 $\frac{1}{2}$	34 $\frac{1}{2}$
Nat. Tea	1,000	3 $\frac{1}{2}$	3 $\frac{1}{2}$	3 $\frac{1}{2}$
Proc. & Gamb.	5,100	55 $\frac{1}{2}$	54 $\frac{1}{2}$	56 $\frac{1}{2}$
Do. Pfd.	280	115	115	115
Rath Pack.	250	26	25 $\frac{1}{2}$	26
Safeway Strs.	8,200	27 $\frac{1}{2}$	27	27 $\frac{1}{2}$
Do. 5% Pfd.	30	82	81	80 $\frac{1}{2}$
Do. 6% Pfd.	30	98 $\frac{1}{2}$	98 $\frac{1}{2}$	98 $\frac{1}{2}$
Do. 7% Pfd.	210	107	107	107
Stahl Meyer	1
Swift & Co.	7,050	18 $\frac{1}{2}$	18 $\frac{1}{2}$	18 $\frac{1}{2}$
Do. Pfd.	1,850	23 $\frac{1}{2}$	23 $\frac{1}{2}$	23
Tremont	7 $\frac{1}{2}$
U. S. Leather	700	5 $\frac{1}{2}$	5 $\frac{1}{2}$	5 $\frac{1}{2}$
Do. A.	1,700	10 $\frac{1}{2}$	10 $\frac{1}{2}$	10 $\frac{1}{2}$
Do. Pr. Pfd.	11 $\frac{1}{2}$
United Stk. Yds.	1,700	3 $\frac{1}{2}$	3 $\frac{1}{2}$	3 $\frac{1}{2}$
Do. Pfd.	1,300	7 $\frac{1}{2}$	7 $\frac{1}{2}$	7 $\frac{1}{2}$
Wesson Oil	900	33 $\frac{1}{2}$	33 $\frac{1}{2}$	33 $\frac{1}{2}$
Do. Pfd.	100	81	81	80 $\frac{1}{2}$
Wilson & Co.	2,900	4 $\frac{1}{2}$	4 $\frac{1}{2}$	4 $\frac{1}{2}$
Do. Pfd.	400	45	45 $\frac{1}{2}$	45 $\frac{1}{2}$

FINANCIAL NOTES

Directors of Armstrong Cork Products Co. have declared a dividend of 50 cents on the common stock, payable December 22 to stockholders of record December 12.

American Can Co. announces a quarterly dividend of \$1.75 on the preferred stock, payable January 3, 1939, to stockholders of record December 20, and a dividend of \$1.00 on the common stock, payable February 15, 1939. Books on the latter close January 24.

Wesson Oil & Snowdrift Co., Inc., has announced a dividend of 12 $\frac{1}{2}$ cents on the common stock, payable January 3, 1939, to stockholders of record December 15, and an extra dividend of 50 cents on which the same dates apply.

Directors of Link-Belt Co. announce a quarterly dividend of \$1.62 $\frac{1}{2}$ on the company's preferred stock, payable April 1, 1939, to stockholders of record March 15, and a quarterly dividend of 25 cents on the common stock, payable March 1, 1939, for which books close February 10.

THE NEW BOOK

"Plant Layout"—This important subject is discussed in THE NATIONAL PROVISIONER'S authoritative operating handbook, "Sausage and Meat Specialties."



BRAND HAMS and BACON

for Sales Appeal, Attractiveness, and Protection against substitution!

The easy, simple GREAT LAKES method of marking hams and bacon with your brand or trademark is a quick, sure way of building demand for your product. Produces a clean mark that is permanent, foolproof, legible, attractive.

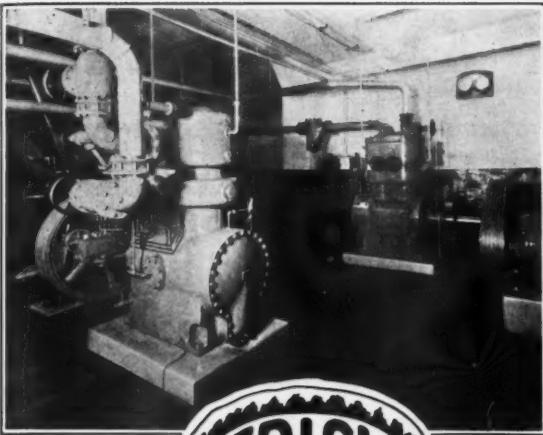
Ask for particulars!

GREAT LAKES
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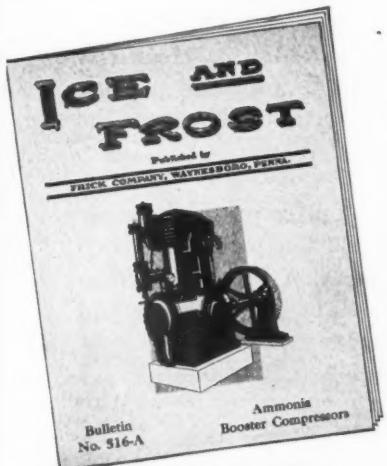
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FRICK & CO.
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Week Ending December 3, 1938

Exact Weight Scales

for Winter Meat Products—

Sausage

Sliced Bacon

Chipped Beef...



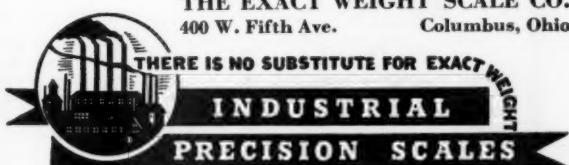
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Page 21

PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

Is a Full-Boiled Pickle Dried to a Soft Mass, Ready to Be
Re-made Into a Second Pickle - a "SAFE, FAST CURE"

PRAGUE POWDER
Makes
"SAFE FAST CURE"
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PRAGUE POWDER
Makes
"RICH RIPE FLAVOR"
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PRAGUE POWDER
Makes
"SHORT TIME CURE"
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PRAGUE POWDER
Makes
"READY TO EAT HAM"
TRADE-MARK

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Provisions and Lard

WEEKLY MARKET REVIEW

Pork and Lard Markets

LARD futures worked lower at Chicago this week under pressure of liquidation in December and January, but firmed up a little at midweek to close 15 to 17½ points lower than on the preceding Friday.

Values moved in a narrow range last weekend and then broke sharply on Monday with considerable selling in December and January; large Western hog runs were a depressing factor. Liberal buying for short account failed to check the downturn. New lows were established Tuesday under further liquidation, but late buying on firmness in cotton oil and grains steadied the market. Wednesday's market rallied as selling pressure in December and January diminished and firmness in cotton oil induced short covering. Prices averaged about steady on Wednesday as buying on strength in grain offset selling on free deliveries on December contracts and heavy hog runs. Open interest at close on November 30 was December, 132 lots; January, 339 lots; March, 204 lots; May, 388 lots, and July, 59 lots.

Cash trade in lard was called quiet this week. On Thursday, cash lard was quoted at 6.82 nominal and loose at 6.62 nominal; refined in tierces was 8.75c.

New York lard market was irregular with fair demand. Prime western was quoted at 7.47@7.57c; middle western, 7.47@7.57c; New York City in tierces, 6%@6½c, tubs, 7½@7½c; refined Continent, 7%@8½c; South America, 7%@8½c; Brazil kegs, 8@8½c, and shortening in carlots, 9½c, smaller lots, 9¾c.

HOGS

Chicago hog market situation was still unchanged this week with handlers of Union Stock Yards and Transit Co. on strike. During temporary trading of a small number on Wednesday the top was \$7.70 and the list 5@10c higher than on November 22. Outside markets were 30@50c lower this week on heavier marketings.

EXPORTS

North American exports of hams and bacon for week ended November 26 totaled 4,429,000 lbs.; lard shipments were 2,120,000 lbs. At Liverpool on Thursday spot lard was quoted at 44s 6d, 6d off on the week; A. C. hams, 89s, and Canadian A. C. hams, 94s.

CARLOT TRADING

Green product was generally lower in the carlot market at Chicago this week while some weights of cured meats also showed losses. Green regular hams were ¼@½c lower with 8/10 steady at 16½c. S. P. regulars were quiet in

a carlot way but there was fair jobbing trade; light end of list was unchanged and heavies off ¼c. Light green skinned hams were steady with active inquiries for 10/12 at ¼c up, but 14/18 and 18/20 were off ¼@½c. S. P. skinned hams were quiet but unchanged. Demand for green picnics was light and the list eased ¼@½c; S. P. picnics were unchanged with lighter averages offered at the market.

There was fair interest in square cut seedless bellies at Chicago; most of trade was in mediums and these with lights were only down ¼@½c compared with ¾c decline on 14/16. There was scattered trade in D. C. bellies with lights unchanged and 10/12 and up quoted ½@1c lower. Demand seems to have quieted down for D. S. bellies with

ample supply available; the list was ¼@½c lower. Cash bellies in the pit Thursday were 11.75 nominal against 12.25 bid last Friday. Demand for D. S. fat backs was moderate and offerings were ample except on 12/14; the list was ¼@½c lower.

BARRELED PORK

Clear fat back pork was marked down at Chicago this week with 30/40 quoted at \$19.00; 40/50, \$17.00; 50/60, \$15.25; 60/70, \$14.25; 70/80, \$14.00; 80/100, \$13.75, and 100/125, \$13.50; all other barreled pork was unchanged. New York market was steady with mess at \$26.37½ and family at \$20.25.

FRESH PORK

After firming up last weekend and early this week, the fresh pork market

Growing Export Trade In Meats

EARLY 40 per cent more pork was exported during October and the first 10 months of the calendar year than was imported. October pork imports totaled 2,779,689 lbs. In October a year ago the import totaled 6,189,000 lbs. In each case bulk of the import consisted of hams and shoulders. For the first 10 months of 1938 pork imports totaled 43,590,528 lbs. In the like period of 1937 the total was 64,728,235 lbs.

Pork and lard exported continues to show strong increases over a year ago. During October export of pork totaled 7,260,664 lbs. and of lard 21,000,000 lbs.

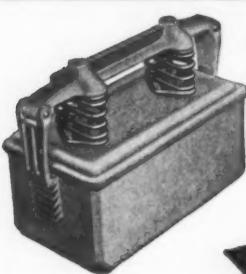
For the 10 months the pork export amounted to 76,507,405 lbs. against 48,182,733 in the 1937 period. Lard export totaled 169,396,000 lbs. and in the 10 months of 1937 it totaled 96,015,443 lbs.

Imports of beef were under those of a year ago and for the 10 months were approximately 15,000,000 lbs. less. Exports were slightly larger than a year ago.

Foreign trade in meats, lard and sausage for October and the first 10 months of 1938, compared with 1937, were reported by the U. S. Department of Commerce as follows:

MEAT AND LARD IMPORTS AND EXPORTS

PORK.				
	Oct. '38,	Oct. '37,	10 mos. '38,	10 mos. '37,
Pork, fresh	262,548	1,344,165	3,705,912	18,787,342
Hams, shoulders and bacon	2,308,911	4,277,784	36,617,302	40,862,292
Pork, pickled, salted and other	208,230	566,924	8,266,814	5,075,601
Total pork import	2,779,689	6,188,873	43,590,528	64,728,235
Exports—				
Fresh and frozen	486,871	140,287	6,046,676	2,608,609
Cumberland and Wiltshire sides	353,913	968,133	42,353
Hams and shoulders	3,106,044	3,233,353	43,517,535	30,875,087
Bacon	1,089,444	1,122,044	1,212,066	1,172,474
Pickled	1,579,428	533,337	11,361,777	6,577,369
Canned	653,664	594,833	7,092,180	6,007,041
Total pork export	7,260,664	4,702,232	76,507,405	48,182,733
LARD				
Lard	21,071,115	18,695,222	169,396,040	96,015,443
Imports—				
Beef, fresh	98,065	369,366	1,314,217	3,835,007
Veal, fresh	10,599	32,331	88,792	172,049
Beef and veal, pickled or cured	117,517	175,533	1,450,085	9,654,335
Beef, canned	7,431,979	7,353,311	65,832,943	77,163,515
Total beef and veal import	7,658,160	8,015,541	68,685,637	83,424,796
Exports—				
Beef and veal, fresh	281,906	272,078	3,549,873	3,896,206
Beef, cured	805,011	415,989	5,773,402	4,805,839
Beef, canned	161,020	200,954	1,684,022	2,267,758
Total beef and veal export	1,247,937	889,021	11,007,297	10,909,803
SAUSAGE.				
Exports—				
Sausage	173,601	211,140	2,065,449	2,321,720
Sausage ingredients	179,536	67,308	1,522,069	1,083,217



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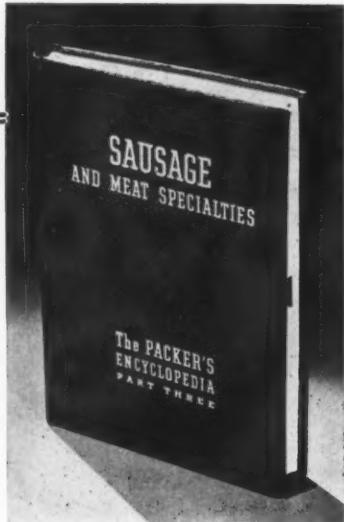
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The National Provisioner
407 S. Dearborn St.
Chicago, Ill.

at Chicago suffered a sharp setback as a normal local supply plus shipped-in product proved too much for abnormally low demand. Presence of distress product had a depressing effect on fresh cut pork and prices were weak and irregular. The 8/10 loins were quoted Thursday at 14 1/4c, or 1c under the preceding Friday. Boston butts were slow and 1/2c lower on the week; boneless butts were freely offered on heavy converting.

(See page 33 for later markets.)

CHICAGO PROVISION STOCKS

Stocks of meat and lard on hand in Chicago are reported as of December 1:

	Nov. 30,	Oct. 31,	Nov. 30,	
	1938.	1938.	1937.	
Pork, bbls.	11,073	11,981	8,278	
P. S. lard, lbs. ¹	5,446,398	4,140,262	7,233,878	
P. S. lard, made Jan. 1, '38 to Oct. 1, '38, lbs.	36,854,149	42,453,400	7,233,878	
P. S. lard, made Oct. 1, '37 to Jan. 1, '38, lbs.	2,458,076	3,258,823	7,233,878	
P. S. lard, lbs. ²	167,900	905,800	7,233,878	
Other S. lard, lbs.	3,366,928	2,173,002	4,333,239	
D. S. cl. bellies ¹	1,058,779	1,058,779	2,049,022	
D. S. cl. bellies ²	128,060	1,058,974	86,370	
D. S. rib bellies ¹	102,300	146,785	76,271	
D. S. rib bellies ²	68,000	570,803		
Ex. S. cl. sides, lbs. ¹		1,600		
D. S. sh. fat backs, lbs.	1,520,621	1,382,413	1,545,646	
D. S. sh. sides, lbs.		30,405	78,123	
S. P. hams, lbs.	6,733,631	5,927,129	8,626,518	
S. P. skinned hams, lbs.	13,828,416	9,875,899	16,036,645	
S. P. bellies, lbs.	13,264,510	11,204,176	11,245,612	
S. P. Picnics and S. P. Boston shdtrs., lbs.	2,652,624	1,688,738	2,869,811	
S. P. shdtrs., lbs.		28,000	1,000	
Other cuts of meats, lbs.	5,737,672	5,898,098	5,189,334	
Total cut meats, lbs.	45,583,113	39,001,770	47,749,452	

¹Made since Oct. 1, 1938.

²Made previous to Oct. 1, 1938.

Hog Cut-Out Results

HERE was a hog market at Chicago on Wednesday but no market during the other days of the four-day period of the week just ended, owing to striking livestock handlers of the Union Stock Yards Co. Bulk of the hogs handled in the packinghouses were consigned direct from other points.

On the Wednesday market, hogs sold at 5 @ 10c higher than on the previous market which was on November 22. Top was \$7.70 with most butchers weighing between 190 and 340 lbs. moving at \$7.60 to \$7.70, and 300 lb. kinds bringing the top of the market. Handy lightweight sows sold near the top, mostly \$7.25 to \$7.40 for good 375 to 500 lb. kinds. Outside markets were 30@50c lower.

Fresh pork supplies on the Chicago market have been plentiful, furnished by hogs shipped direct and by considerable shipments into the market from outside points. Prices were weaker on certain products, particularly loins, all weights selling within a comparatively narrow range. Presence of distress product depressed prices and resulted in irregularity.

The test on this page is worked out on the basis of live hog prices prevailing on the one market day and on average costs in Chicago houses operating at fair capacity. However, the test is based on more or less arbitrary costs and hence should be regarded as only a guide to each packer in figuring his results of the week on his hog buy.

MEAT INSPECTED IN OCTOBER

Meat and meat food products prepared under federal inspection during October, 1938:

Oct. 1938, lbs.

Meat placed in cure:	
Beef	10,889,309
Pork	181,828,924
Smoked and/or dried meat:	
Beef	4,700,434
Pork	112,170,949
Bacon sliced	21,006,067
Sausage:	
Fresh finished	12,129,997
Smoked and/or cooked	48,611,602
Dried or semi-dried	8,161,910
Meat loaves, head-cheese, chili con carne, jellied products, etc.	10,479,528
Cooked meat:	
Beef	1,136,603
Pork	13,666,976
Canned meat and meat products:	
Beef	7,009,106
Pork	10,277,940
Sausage	2,142,483
Soup	20,224,261
All other	7,072,937
Lard:	
Rendered	87,255,208
Refined	78,702,627
Oleo stock	10,364,065
Edible tallow	6,978,333
Compound containing animal fat	34,066,673
Oleomargarine containing animal fat	4,864,087
Miscellaneous	1,354,968

EXPORTS OF SPECIAL MEATS

Meat specialties and poultry exported from the U. S. in October, 1938:

	Lbs.	Value.
Kidneys and livers	903,075	\$100,245
Tongues	456,119	78,732
Poultry and game	186,476	36,754

In addition, poultry and game exported to Hawaii totaled 70,899 lbs. and to Alaska 37,186 lbs.

HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER DAILY MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive
180-220 lbs.								
Regular hams	14.00	\$ 1.99	13.70	14.2	\$ 1.95	13.50	14.1	\$ 1.90
Picnics	5.60	.61	5.40	10.5	.57	5.10	10.5	.54
Boston butts	4.00	.53	4.00	13.0	.52	4.00	12.8	.51
Loins (blade in)	9.80	1.45	9.60	14.4	1.38	9.10	14.1	1.28
Bellies, S. P.	11.00	1.46	9.70	13.0	1.26	3.10	12.1	.38
Bellies, D. S.	2.00	10.9	.22	9.90	10.7	1.06
Fat backs	1.00	.05	3.00	5.6	.17	5.00	6.5	.33
Plates and jowls	2.50	.14	3.00	5.7	.17	3.30	5.7	.19
Raw leaf	2.10	.13	2.20	6.2	.14	2.10	6.2	.13
P. S. lard, rend. wt.	12.40	.82	11.50	6.6	.76	10.20	6.6	.67
Spareribs	1.60	.19	1.60	11.6	.19	1.50	11.5	.17
Trimmings	3.00	.26	2.80	8.5	.24	2.70	8.5	.23
Feet, tails, neckbones	2.00	.11	2.0011	2.0011
Offal and misc.323232
TOTAL YIELD AND VALUE	69.00	\$ 8.06	70.50	\$ 8.00	71.50	\$ 7.82		
Cost of hogs per cwt.		\$ 7.58			\$ 7.63			\$ 7.63
Condemnation loss		.04			.04			.04
Handling & overhead		.54			.45			.40
TOTAL COST PER CWT ALIVE	\$ 8.16		\$ 8.12			\$ 8.07		
TOTAL VALUE		8.06			8.00			7.82
Loss per cwt.		\$.10			\$.12			\$.25
Loss per hog		.20			.29			.70

MEAT IMPORTS AT NEW YORK

Imports for week ended November 25, 1938:

Point of origin.	Commodity.	Amount, lbs.
Argentina	Canned corned beef.	438,977
Brazil	Canned corned beef.	601,914
Canada	Fresh chilled pork cuts.	1,500
	Smoked sausage	630
	Smoked bacon	3,227
Denmark	Liverpaste in tins.	272
	Cooked sausage in tins.	1,575
	Cooked ham in tins.	21,397
	Cooked picnics in tins.	6,267
England	Ox tongues in glass.	246
France	Liverpaste in tins.	258
Germany	Smoked ham	4,656
	Smoked sausage	2,553
Holland	Cooked ham in tins.	5,861
	Cooked pork loins in tins.	1,144
	Cooked sausage in tins.	4,891
	Smoked sausage	150
	Smoked ham	1,647
	Tinned liverpaste	1,619
Hungary	Cooked ham in tins.	51,264
	Cooked picnics in tins.	18,916
Irish Free State	Smoked bacon	4,765
	Smoked ham	1,261
Paraguay	Canned corned beef.	18,000
	Beef extract in tins.	1,102
Poland	Cooked ham in tins.	505,890
	Cooked pork butts in tins.	832
	Cooked picnics in tins.	6,792
	Cooked pork loins in tins.	1,616
	Luncheon meat in tins.	7,200
Uruguay	Canned corned beef.	261,000
	Canned roast beef.	45,000

PORK PRODUCTS EXPORTS

Exports of provisions originating in the United States and Canada from Atlantic and Gulf ports:

	Week ended Nov. 1	Week ended Nov. 1	From Nov. 26, 1938.	To Nov. 27, 1938.
BACON AND HAMS.				
To	M lbs.	M lbs.	M lbs.	M lbs.
United Kingdom	4,234	819	9,888	
Continent	191	...	587	
Sth. and Ctl. America	
West Indies	4	...	6	
B. N. A. Colonies	
Other Countries	...	4	...	
Total	4,429	823	10,481	

	LARD.	M lbs.	M lbs.	M lbs.
United Kingdom	2,004	3,495	11,831	
Continent	23	153	755	
Sth. and Ctl. America	130	...	384	
West Indies	93	651	220	
B. N. A. Colonies	
Other Countries	...	62	...	
Total	2,120	4,491	13,200	

TOTAL EXPORTS BY PORTS.

From	Bacon and Hams.	Lard.	M lbs.	M lbs.
New York	1,407	755	...	
Boston	146	...	90	
New Orleans	
Montreal	2,872	1,273	...	
Halifax	4	
Total Week	4,429	2,118	...	
Previous Week	287	3,415	...	
2 weeks ago	2,782	6,190	...	
Cor. week 1937	823	4,491	...	

SUMMARY Nov. 1 TO Nov. 26, 1938.

		1938.	1937.
Pork, M lbs.			
Bacon and Hams, M lbs.	10,480	3,156	
Lard, M lbs.	18,199	16,795	

LARD AND GREASE EXPORTS

Exports of lard from New York City, week of November 26, 1938, totaled 755,050 lbs.; tallow, none; greases 160,400 lbs.; stearine, none.

Watch Classified page for good men.

Week Ending December 3, 1938

Chicago Provision Markets

REPORTED BY THE NATIONAL PROVISIONER DAILY MARKET PRICE LIST

CASH PRICES

Based on actual carlot trading Thursday, December 1, 1938.

REGULAR HAMS.

	Green.	*S.P.
8-10	18½	17½
10-12	16½	16½
12-14	14½ @ 14½	15½
14-16	14½	15½
10-16 Range	14½	15½

BOILING HAMS.

	Green.	*S.P.
16-18	14½	16½
18-20	14½	16½
20-22	14½	16½
16-22 Range	14½	16½

SKINNED HAMS.

	Green.	*S.P.
10-12	16%	16%
12-14	16%	16%
14-16	15% @ 16½	17½
16-18	16%	17½
18-20	16%	17½
20-22	16%	17½
22-24	15%	15%
24-26	14½	14½
25-30	14½	14½
25-up, No. 2's inc.	14½	14½

PICNICS.

	Green.	*S.P.
4-6	11½ @ 11½	11½
6-8	10½	11½
8-10	10½	11½
10-12	10½	11½
12-14	10½	11½
14-16	10½	11½
16-18	10½	11½
18-20	10½	11½
20-22	10½	11½

Short Shank ½c over.

BELLIES.

	(Square cut seedless)	*D.C.
6-8	14	15
8-10	13½ @ 13	14
10-12	12½	12½
12-14	12½	12½
14-16	12½	12½
16-18	12½	13½
18-20	12½	13½
20-22	12½	13½

*Quotations represent No. 1 new cure.

D. S. BELLIES.

	Clear.	Rib.
14-16	11½ @ 12 n	...
16-18	11½ @ 12 n	...
18-20	11½ @ 11½	...
20-22	11½ @ 11½	11½
22-24	11½ @ 11½	11½
24-26	11½ @ 11½	11½
26-28	11½ @ 11½	11½
28-30	11½ @ 11½	11½
30-35	10½ @ 11½	10½
35-40	10½ @ 10½	10½
40-50	10½ @ 10½	10½

D. S. FAT BACKS.

		6
6-8	...	6½
8-10	...	6½
10-12	...	6½
12-14	...	7
14-16	...	7½
16-18	...	8½
18-20	...	8½
20-25	...	8½

OTHER D. S. MEATS.

Extra Short Clears	35-45	9½ n
Extra Short Ribs	35-45	9½ n
Regular Plates	6-8	8
Clear Plates	4-6	5½
Jowl Butts	...	6½ @ 6½
Green Square Jowls	...	8½
Green Rough Jowls	...	6½

LARD.

Prime Steam, cash.	6.82½ n
Prime Steam, loose.	6.62½ n
Neutral, in tierces.	8.62½ n
Raw Leaf	6.62½ n

FUTURE PRICES

SATURDAY, NOVEMBER 26, 1938.

Open. High. Low. Close.

LARD	6.80-77½	6.80	6.85	6.85
Jan.	6.80-87½	6.92½	6.77½	6.77½
Mar.	7.05	7.55	7.40	7.40
May	7.72½-70	7.72½	7.57½	7.60ax
July	7.80	7.82½	7.72½	7.72½

MONDAY, NOVEMBER 28, 1938.

LARD—

LARD	6.62½-60	6.67½	6.65
Jan.	6.62½-60	6.82½	6.82½
Mar.	7.37½-35	7.45	7.45
May	7.55	7.62½	7.62½
July	7.67½	7.80	7.80

TUESDAY, NOVEMBER 29, 1938.

LARD—

LARD	6.75-77½	6.77½	6.77½
Dec.	6.75-77½	6.77½	6.77½
Jan.	6.87½-90	6.90	6.87½
Mar.	7.52½	7.52½	7.50
May	7.65-77½	7.70	7.65
July	7.70	7.80	7.85

FRIDAY, DECEMBER 2, 1938.

LARD—

LARD	6.71½	6.77½	6.72½	6.77½
Dec.	6.71½	6.77½	6.72½	6.77½
Jan.	6.82½	6.87½	6.82½	6.87½
Mar.	7.42½	7.47½	7.42½	7.47½
May	7.62½	7.70	7.62½	7.67½
July	7.82½	7.82½	7.77½	7.77½

Key—ax, asked; b, bid; n, nom.; —, split.

OCTOBER MEAT CONSUMPTION

Federally-inspected meats available for consumption in October, 1938:

Total Consumption, Per capita, lbs.

October, 1938 475,000,000 3.68

October, 1937 491,000,000 3.79

PORK (INC. LARD).

October, 1938 555,000,000 4.26

October, 1937 484,000,000 3.73

LAMB AND MUTTON.

October, 1938 65,000,000 .49

October, 1937 59,000,000 .45

TOTAL.

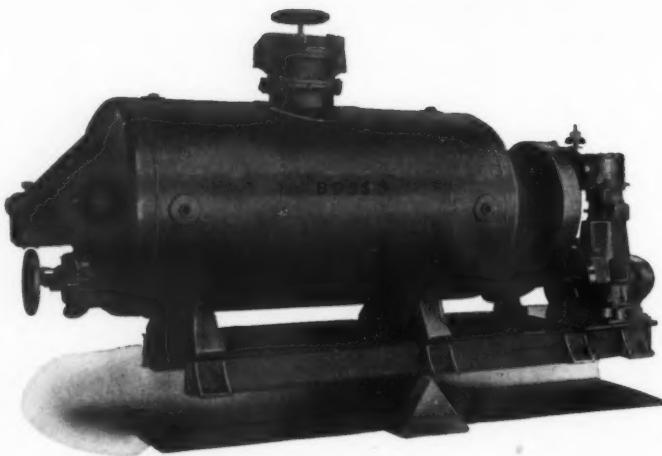
October, 1938 1,097,000,000 8.48

October, 1937 1,083,000,000 7.97

LARD.

</div

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Tallow and Greases

WEEKLY MARKET REVIEW

TALLOW.—The tallow market at New York was fairly active and very steady during the past week. Turnover was estimated at about 750,000 lbs. of extra at 5½c, delivered, or unchanged from late last week. At mid-week, however, there were unconfirmed reports of business in extra at 5½c, delivered, or a decline of ¼c from previous sales.

There are indications that the larger buyers have satisfied their immediate requirements by their recent active purchases and are now inclined to await developments on the sidelines. Producers are not pressing offerings, however, and are reported to be in a comfortably sold-up position.

At New York, special was quoted at 5½c; extra, 5½c, delivered, and edible, 6%@6½c nominal.

Foreign tallow at New York was unchanged from the previous week, but attracted little attention. South American No. 1 was quoted at 4½c; No. 2, 4c, and edible, 4½c, all c.i.f.

Tallow futures were moderately active and steady with December trading at 5.57 and March at 5.65.

There was no London tallow auction this week. At Liverpool, Argentine beef tallow, November-December shipment, was off 6d at 21s while Australian good mixed, November-December shipment was unchanged at 18s 6d.

Tallow market at Chicago had an easier tone this week as buyers were less aggressive and bidding lower; some producers were well sold up, however, and prices were about steady. Good prime was salable at market last weekend; some off-color No. 3 was reported at 5½c, Mideast point. On Monday prime was salable at 5½c for deferred shipment but 5½c, Chicago, bid for nearby. Couple tanks prime sold Tuesday at 5½c, Chicago, and edible sold at 6c, f.o.b. production point. Large consumers interest in tallow confined mainly to January shipment with ideas a shade under market. Offerings were moderate Thursday with Tank No. 1 moving at market. Chicago quotations, loose basis, on Thursday:

Edible tallow	6 @ 6½c
Fancy tallow	5½ @ 5½c
Prime packers	5% @ 5½c
Special tallow	5% @ 5½c
No. 1 tallow	5% @ 5½c

STEARINE.—The market for oleo stearine at New York was moderately active and a shade easier. Sales were filled at 6½c or off ¼c.

The market was quiet and steady at Chicago with prime oleo at 6½@7c.

OLEO OIL.—Routine conditions prevailed at New York and the market was unchanged to ¼c lower. Extra was quoted at 8½@8½c; prime, 8½@8½c, and lower grades, 8@8½c.

The Chicago market was quiet and barely steady with extra oleo oil at 8½c and prime at 8½c.

LARD OIL.—Demand was fair and the market steady and unchanged to ¼c higher at New York. No. 1 was quoted at 8½c; No. 2, 8½c; extra, 9c; extra No. 1, 9c; extra winter strained, 9½c; prime edible, 11c, and inedible, 9½c.

(See page 33 for later markets.)

NEATSFOOT OIL.—The market was steady and unchanged to ¼c higher at New York. Cold test was quoted at 15½c; extra, 9c; extra No. 1, 8½c; pure, 10½c, and prime, 9c.

GREASES.—Trade was rather quiet in the grease market at New York during the past week. The undertone was barely steady as a result of hesitation in tallow, but there was no particular pressure of greases on the market. The last business in yellow and house was at 5½c, but buyers, while somewhat withdrawn, were displaying interest at 5½c. Sellers were still holding for 5½c, however.

At New York, yellow and house was quoted at 5½@5½c; brown, 4%@5c, and choice white, 5%@5½c.

Greases were a little lower at Chicago this week as trade slowed up. Some off-color No. 3 tallow sold last weekend at 5½c, Mideast point. Couple tanks white grease passed Monday at 5½c, Chicago, and ordinary yellow sold at 5½c, Chicago. Yellow grease moved Tuesday at 5½c, Chicago. Greases were less active Thursday, but about steady. Quotations on Thursday were:

Choice white grease	5%@5½c
A-white grease	5%@5½c
B-white	5%@5½c
Yellow grease, 10-15 f.t.a.	5%@5½c
Yellow grease, 15-20 f.t.a.	5%@5½c
Brown grease	5%@5½c

BY-PRODUCTS MARKETS

Chicago, Dec. 1, 1938.

Scarcity of production in Chicago area this week has lent strength to markets, particularly protein materials. Outside production fairly large.

Blood.

Sales of blood at \$3.25 with some sellers holding for \$3.35.

Unit	Ammonia.
Unground	\$ @ 3.25

Digester Feed Tankage Materials.

Feeding tankage market is stronger at quoted prices.

Unground, 11 to 12% ammonia	\$3.30 @ 3.40 & 10c
Unground, 6 to 10%, choice quality	\$3.50 & 10c
Liquid stick	\$1.75

Packinghouse Feeds.

Demand good for protein feeds at stronger prices.

	Carlots. Per ton.
Digester tankage meat meal, 60%.....	\$52.50
Meat and bone scraps, 50%.....	\$47.50
Blood-meal.....	\$65.00
Special steam bone-meal.....	\$42.50

Bone Meals (Fertilizer Grades).

Bone meal market unchanged.

	Per ton.
Steam, ground, 3 & 50.....	\$24.00 @ 25.00
Steam, ground, 2 & 26.....	21.00 @ 22.00

Fertilizer Materials.

Market for fertilizer materials considerably stronger with sellers asking \$3.00.

	Per ton.
High grd. tankage, ground 10@11% am.....	\$2.85 @ 3.00 & 10c
Bone tankage, ungrd., per ton.....	18.00 @ 20.00
Hoof meal.....	2.50 @ 2.65

Dry Rendered Tankage.

Cracklings in good demand. Some sales reported at 72½c, some at 75c, bulk at 70c and some material under 70c, Chicago basis.

	Per ton.
Hard pressed and expeller unground, per unit protein.....	\$.70
Soft prsd. pork, ac. grease and qual- ity, ton.....	\$45.00
Soft prsd. beef, ac. grease & qual- ity, ton.....	\$35.00

Gelatine and Glue Stocks.

Gluestock market shows little change from its prevailing weak position.

	Per ton.
Calf trimmings.....	\$ @ 20.00
Sinews, pizzles.....	\$ @ 16.00
Little jaws, skulls and knuckles.....	\$ @ 22.00
Hide trimmings.....	\$ @ 12.00
Pig skin scrapes and trim, per lb., l.c.l.	3 1/2 @ 4c

Horns, Bones and Hoofs.

Market on horns, bones and hoofs continues fair at quoted prices.

	Per ton.
Horns, according to grade.....	\$35.00 @ 60.00
Cattle hoofs, house run.....	28.00 @ 30.00

Junk bones..... 16.00 @ 18.00

(Note—foregoing prices are for mixed carloads of unassorted materials.)

Animal Hair.

Hair market quiet at quoted prices.

	Per ton.
Winter coil dried, per ton.....	\$40.00 @ 50.00
Summer coil dried, per ton.....	22.50 @ 25.00
Winter processed, black, lb.....	7 @ 8c
Winter processed, gray, lb.....	6 @ 7c
Cattle switches.....	1 1/2 @ 2c

EASTERN FERTILIZER MARKETS

(Special Report to The National Provisioner.)

New York, November 30, 1938.

Ground dried blood sold at \$3.00 per unit of ammonia, f.o.b. New York, for December delivery, and only a limited quantity is offered for December delivery at this price. South American is offered at \$2.85 per unit, c.i.f. Atlantic Coast ports for December shipment

from the ports in South America.

Unground feeding tankage is offered at \$3.00 and 10c, and while no sales have been made in the local market at this price, some outside productions have been sold at this figure. The demand is good and the offerings are very limited. High-grade South American ground tankage sold at \$3.00 and 10c, and a limited quantity is offered at this same price for December shipment from South America.

Dry rendered tankage sold at 65c per unit of protein for the 50% grade and the 60% protein is held firm at 67½c per unit, f.o.b. New York.

Japanese sardine meal is quite firm at \$45.50 per net ton, c.i.f. Atlantic Coast ports for December, January shipment from Japan.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports, Dec. 1938 to June, 1939, inclusive.....	\$27.75@28.00
Blood, dried, 16% per unit.....	@ 3.00
Unground fish scrap, dried, 11½% ammonia, 15% B. P. L., f.o.b. fish factory.....	nominal
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	@ 45.50
Dec. Jan. shipments.....	@ 45.50
Fish scrap, acidulated, 7% ammonia, 3% A. P. A., f.o.b. fish factories..	2.50 & 50c
Soda nitrate, per net ton; bulk, Dec. 1938 to June 1939 inclusive, ex vessel Atlantic and Gulf ports.....	@ 27.00
in 200-lb. bags.....	@ 28.30
in 100-lb. bags.....	@ 29.00
Tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	3.00 & 10c
Tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	3.00 & 10c

Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.	@ 21.50
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.	@ 26.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat.....	@ 8.00

Dry Rendered Tankage.

50% protein, unground.....	@ 65c
60% protein, unground.....	@ 67½c

TALLOW FUTURE TRADING

MONDAY, NOVEMBER 28, 1938.

High. Low. Close.

December	5.57	5.57	5.57@5.75
February	5.60	5.90	
March	5.60	5.90	
April	5.85	5.85	
May	5.65	5.85	

TUESDAY, NOVEMBER 29, 1938.

High. Low. Close.

December	5.57	5.57	5.57b
January	5.57b	5.62	
February	5.62b	5.65b	
March	5.65b	5.65b	
April	5.65b	5.65b	

WEDNESDAY, NOVEMBER 30, 1938.

High. Low. Close.

December	5.50	5.50	5.50@5.55
January	5.50	5.50	5.50@5.55
February	5.55	5.60	5.60@5.65
March	5.65	5.65	5.60b
April	5.65	5.65	5.60b
May	5.65	5.65	5.65b

THURSDAY, DECEMBER 1, 1938.

High. Low. Close.

December	5.50 bid	5.50@5.55
January	5.50@5.55	
March	5.60@5.75	
April	5.60@5.80	
May	5.60@5.80	

FRIDAY, DECEMBER 2, 1938.

High. Low. Close.

December	5.50	5.50	5.50@5.65
January	5.50	5.50	5.50@5.65
March	5.55@5.70	5.55@5.70	5.55@5.70
May	5.60@5.80	5.60@5.80	5.60@5.80

RENDERERS' ANNUAL MEETING

R. E. Morse, Chas. F. Morse Co., Boston, Mass., was re-elected president of the Association of American Producers of Domestic Inedible Fats at the annual convention of the organization held in Chicago on November 28 and 29. H. C. Burrichter, Baugh & Sons, Philadelphia, Pa., was re-elected vice president. The following comprise the board of directors:

R. E. Morse, Chas. F. Morse Co., Boston, Mass.; H. C. Burrichter, Baugh & Sons, Philadelphia; A. L. Buxton, Kentucky Chemical Mfg. Co., Covington, Ky.; J. W. DeVorss, Consolidated Rendering Co., Boston, Mass.; Jack Golden, Colorado By-Products Co., Denver, Colo.; F. P. Hall, Sioux Falls Rendering Co., Sioux Falls, S. D.; W. C. Butler, Darling & Co., Chicago; A. M. Hayes, Van Iderstine Co., Long Island City, N. Y.; Jacob Herman, Retailers' Tallow & Calfskin Association, Milwaukee, Wis.; B. J. McWatters, Theobald Industries, Kearney, Neb.; Sam Ray, Standard Rendering Co., Kansas City, Mo.; H. R. Sage, Mutual Rendering Co., Philadelphia, Pa.; Willibald Schaefer, Willibald Schaefer Co., St. Louis, Mo.; Don Pfeiffer, Akron Soap Co., Akron, O.; R. B. Selig, Union Products Corp., San Francisco, Calif.

Proceedings of the convention were devoted principally to the business affairs of the organization and officers' and committees' reports, only two addresses being made. Wheeler McMillen, editor of Country Home magazine and president of the Farm Chemurgic Council, and A. M. Loomis, Washington representative of the organization, were the speakers. H. J. Gramlich, secretary, American Shorthorn Breeders' Association, was toastmaster at the annual banquet on Tuesday evening.

Oleo stock	425	922
Palm kernel oil	256
Peanut oil	30	19
Salt	6,333	12,303
Soda (Benzeneo	96	30
Soya bean oil	15,280	14,030
Soya bean stearine	36
Vitamin concentrate	2
Total	134,173	192,401

1937 COTTONSEED PRODUCTS

Production of oil and other cottonseed products in the United States during 1937 was considerably larger than in 1935 and cottonseed oil mills reported increases in employment, wages and value of products, according to preliminary figures compiled from returns of the recent 1937 Census of Manufactures, released by the U. S. Bureau of the Census.

Value of products of the industry last year amounted to \$242,042,808, against \$187,887,305 for 1935. There were 447 establishments in 1937 against 458 in 1935. The number of wage earners in cottonseed oil mills increased from 13,226 in 1935 to 16,583 in 1937. Production in the industry during 1937 and 1935 was as follows:

Industry Summary		
Season (12 months) ended July 31, 1937. 1935.		
Crude cottonseed products, total value.....	\$229,183,000	\$177,738,000
Oil—		
Pounds	1,363,978,069	1,108,582,294
Value	\$123,189,000	\$91,849,000
Cake and meal—		
Tons (2,000 lbs.)....	2,031,488	1,614,345
Value	\$65,788,000	\$54,023,000
Bulls—		
Tons (2,000 lbs.)....	1,144,138	913,039
Value	\$10,472,000	\$10,260,000
Linters—		
Bales	1,126,873	805,083
Value	\$29,739,000	\$21,606,000
Cottonseed, crushed, tons (2,000 lbs.).....	4,498,321	3,549,891

MARGARINE MATERIALS USED

Products used in margarine manufacture during October, 1938, compared with the quantities used in the same month a year ago are as follows:

Oct. 1938, Oct. 1937, lbs. lbs.

Ingredient schedule of uncolored oleomargarine:		
Babassue oil	635,216	991,278
Coconut oil	8,371,732	6,941,254
Corn oil	75,326	75,326
Cottonseed oil	10,367,167	20,089,218
Derivative of glycerine	80,401	160,381
Lecithin	7,485	6,131
Milk	6,219,370	7,455,292
Neutral lard	103,983	116,304
Oleo oil	1,008,012	744,338
Oleo stearine	345,718	297,810
Oleo stock	121,720	99,617
Peanut oil	75,044	230,980
Peanut oil	214,977	253,117
Salt	1,367,955	1,899,940
Soda (Benzeneo	11,696	18,705
Soya bean oil	3,900,715	2,976,162
Soya bean stearine	10,495
Vitamin concentrate	970	217
Total	32,867,837	42,357,000

Ingredient schedule of colored oleomargarine:		
Babassue oil	1,085
Coconut oil	48,089	22,190
Color	131	145
Corn oil	145
Cottonseed oil	18,813	64,228
Derivative of glycerine	280	383
Lecithin	3
Milk	27,897	41,638
Neutral lard	3,840	5,173
Oleo oil	18,162	28,349
Oleo stearine	1,901

CASINGS IN TRADE PACT

Under the new trade agreement with the United Kingdom the British duty on sausage casings of animal origin is unchanged and is fixed at the current rate of 10 per cent ad valorem. During 1937 the United States exported about 3,245,000 lbs. of hog casings and 746,000 lbs. of beef casings to the United Kingdom.

Vegetable Oils

WEEKLY MARKET REVIEW

COTTONSEED oil futures at New York showed considerable weakness for a time this week as a result of liquidation on liberal tenders on December contracts. Selling by tired holders, due to disappointing reports as to cash oil and shortening trade, weakness in lard, and unsettled commodity markets aided the decline. All months except January went into new low ground for the season; all deliveries of lard also made new season's lows.

Crude soybean oil lost most of its recent advance, trading at 5 to 5½c. This reaction had some influence on the decline in cottonseed oil.

On the first December delivery day, 52 tanks were tendered, but since then there have been no deliveries. The tenders brought out considerable December oil and carried the spot month to 44 points under May. There are indications that some open interest still exists in the spot month and further tenders are expected.

Houses with trade connections were on the buying side of December oil at the wide discounts and finally took care of most of the tenders, resulting in a better technical position and a rally. Recovery in lard and other commodities uncovered a temporary sold-out situation in the cottonseed oil pit and prices scored gains of up to 18 points from the season's lows.

Situation Not Improved

Sentiment in commission house and professional quarters appeared to lean to the constructive side for oil, although there has been no improvement in the underlying situation which brought about the recent downturns. Cash oil demand this week was hand-to-mouth and only fair, while December and January lard went to discounts of about 65 points under December and January oil, the widest thus far.

City lard at New York was reported around 7½c compared with shortening at 9½c. This unusual discount for lard is hurting the shortening trade, as far as the bulk consumer is concerned, but in cash circles the lard discount is not taken very seriously. It is contended that the bulk of shortening is marketed in consumer packages and that the housewife pays little attention to the fact that pure lard is relatively cheaper. Lard stocks at Chicago showed only a slight decrease during the month of November.

It is gradually becoming apparent that cottonseed oil consumption this season will not reach the record-breaking proportions of last year. Estimates on November oil consumption now range from 250,000 to 275,000 bbls. compared with 435,000 bbls. a year ago.

Plentiful supplies of lard are expected in the immediate future so that the lard market may continue to run under cottonseed oil levels for some time to come. The open interest in December lard has been reduced considerably, but there is a good-sized open interest in January lard, and large tenders are generally expected on these contracts.

Crude oil traded in a moderate way at 6½ to 6¾c in the Southeast and Valley and at 6½c in Texas.

COCONUT OIL.—Conditions were more or less nominal at New York and demand was slow; oil was quoted at 3½@3¾c. There was a little improvement in demand on the Pacific Coast and last sales were at 2.70c.

CORN OIL.—The market was quiet and about nominal at New York with 6½c bid and 6¾c asked.

SOYBEAN OIL.—There was a fair amount of activity in nearby oil at 5c and moderately forward shipment at 5½c. First hand sellers continued firm in their ideas and were asking 5½@5¼c on forward positions.

PALM OIL.—The market was quiet and steady at New York. Nigre was quoted at 3c and Sumatra at 2¾c.

PALM KERNEL OIL.—The market was inactive at New York with sellers asking 3.40@3.50c.

OLIVE OIL FOOTS.—Trade was slow at New York. Sellers were asking 6½c.

PEANUT OIL.—The market at New York was quiet and steady at 6¾c.

COTTONSEED OIL.—Valley and Southeast crude were quoted Wednesday at 6¾c paid and asked; Texas,

6½@6¾c at common points; Dallas, 6¾@6¾c nominal.

Cottonseed oil futures market transactions at New York:

Friday, November 25, 1938

	—Range—		—Closing—		
	Sales	High.	Low.	Bid.	Asked.
Dec.	26	736	733	733	a 34tr
Jan.	1	748	748	747	a 749
Feb.	748	a nom
Mar.	6	766	765	765	a 766
April	765	a nom
May	21	776	774	775	a 776
June	775	a nom
July	20	782	781	782	a trad

Saturday, November 26, 1938

Dec.	50	734	728	728	a trad
Jan.	27	748	742	742	a 743
Feb.	743	a nom
Mar.	12	763	757	757	a trad
April	757	a nom
May	51	773	766	767	a trad
June	767	a nom
July	25	778	771	773	a 71tr

Monday, November 28, 1938

Dec.	105	728	716	723	a trad
Jan.	28	741	734	739	a 739
Feb.	740	a nom
Mar.	87	756	750	754	a 755
April	755	a nom
May	106	767	759	765	a 64tr
June	764	a nom
July	45	773	768	773	a trad

Tuesday, November 29, 1938

Dec.	7	734	722	730	a 733
Jan.	7	748	741	744	a trad
Feb.	744	a nom
Mar.	17	762	758	759	a trad
April	760	a nom
May	28	772	765	767	a trad
June	767	a nom
July	38	778	774	774	a trad

Wednesday, November 30, 1938

Dec.	4	737	735	739	a 741
Jan.	8	754	750	753	a trad
Feb.	750	a nom
Mar.	24	767	760	766	a trad
April	766	a nom
May	35	777	769	775	a 74tr
June	774	a nom
July	47	783	778	783	a 784

Thursday, December 1, 1938

Dec.	...	744	741	744	a nom
Jan.	...	753	751	752	a bid
Mar.	...	768	764	766	a nom
May	...	777	775	775	a nom
July	...	785	782	783	a nom

(See page 33 for later markets.)

SOUTHERN MARKETS

New Orleans.

(Special Report to The National Provisioner.)

New Orleans, La., December 1, 1938. Cotton oil futures were up slightly for week, with steadier undertones. Crude offerings were almost nil, with 6½@6¾c lb. bid, f.o.b. mills. Bleachable, steady to firm. Stiff demand persists for soapstock and black grease. Should lard and sterling advance cotton oil is likely to follow quickly; otherwise mills will continue to be slow sellers as seed prices are above current values of products.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Texas, December 1, 1938.—Forty-three per cent cottonseed cake and meal, Dallas basis, for interstate shipment, \$23.75. Basis prime cottonseed oil 6½@6¾c trading.

HULL OIL MARKETS

Hull, England, Nov. 30, 1938.—Refined cotton oil, 21s. Egyptian crude, 18s.

Hides and Skins

WEEKLY MARKET REVIEW

Chicago

PACKER HIDES.—Trading in the packer market so far this week has been confined to a total of 11,200 Sept.-Oct. extreme light native steers to tanners at a cent below the price last actually paid three weeks earlier. Other descriptions are available on this basis, with bids at a half-cent less declined for cow descriptions.

Hide futures have moved in a very erratic manner, in sympathy with the security markets, with a drastic decline of $\frac{1}{2}$ cent late last week and early this week, followed by a recovery of about $\frac{1}{2}$ cent. This offered some prospective relief from offerings of re-sale hides from speculative hands, but the futures later lost another $\frac{1}{2}$ cent. The re-sale offerings, being mostly late summer hides, attract more attention from tanner buyers than present offerings from packers.

There was considerable scattered trading in small stock such as calf and kipskins late this week at a cent decline. The South American market held fairly steady, hides there showing improved quality due to the reversed seasons, while our domestic hides are approaching winter take-off and some seasonal adjustment in values would not be unexpected in view of light buying interest.

Holdings of steers are moderate but interest quiet. Sept.-Oct. and later native steers are available at 13c; as mentioned above, one packer sold 10,000 and another 1,200 extreme light native steers, to average Sept.-Oct. take-off, to tanners at 12c.

Butt branded steers are available at 12½c, Colorados at 12c, heavy Texas steers at 12½c, light Texas steers at 11½c and extreme light Texas steers at 11½c, for Oct.-Nov. take-off.

Heavy native cows are offered at 12c. Light native cows are available at 12c, with an unconfirmed report of couple cars River points selling that basis for Sept.-Oct. Branded cows are offered at 11½c. There was interest in all cow descriptions late this week at $\frac{1}{2}$ cent less but bids that basis were declined.

Native bulls are offered at 8½c, and brands at 7½c; however, couple cars Oct.-Nov. bulls can be bought at $\frac{1}{2}$ cent less.

LATER.—One packer sold 5,500 Oct.-Nov. branded cows at 11c.

OUTSIDE SMALL PACKER HIDES.—Dealers reported picking up some scattered offerings of outside small packer all-weight early on a flat basis, to figure down to 10c, selected, Chgo. freight, for natives, brands $\frac{1}{2}$ cent less. However, when hide futures advanced at mid-week, killers raised their asking prices to around 11c basis; tanners not bidding, and some quote nom-

inal market around 10½c at the moment.

PACIFIC COAST.—Last paid prices of 11½c for Oct.-Nov. steers and 11c for cows, flat, f.o.b. Los Angeles, are no longer a market criterion and trading awaited to establish values.

FOREIGN WET SALTED HIDES.—Fair movement in South American movement at slightly easier prices. At the end of last week, 2,000 Wilson steers and 2,000 LaBlancas sold at 76½ pesos, equal to 11½c, c.i.f. New York, as against 76 pesos or about 11½c paid earlier, with some difference in foreign exchange rate. A pack of 4,000 LaBlancas and 4,000 Rosario steers sold early mid-week to traders in the States at 75½ pesos or 11½c. Later, 5,000 Sansinena light steers sold at 68 pesos or 10½c, steady basis.

COUNTRY HIDES.—There is not much buying interest in the country market and dealers are consequently making no great effort to move hides pending some decisive trading on packer light cows. All-weights quoted around 8@8½c, selected, del'd Chgo., in a nominal way. Heavy steers and cows finding no outlet recently and quoted 7½@8c nom. Trimmed buff weights last sold at 8½c, some quoting 8½@8½c nom. Extremes quoted 10@10½c nom., top asked, with some bids down to 9½c. Bulls 6@6½c nom. All-weight branded hides around 7@7½c flat nom.

CALFSKINS.—Trading was resumed late this week in packer calfskins at a cent decline from last trading prices. One packer sold a car Oct.-Nov. northern heavy calf 9½/15 lb. at 19c; also about 6,000 Detroit, Cleveland and Evansville Nov. heavy calf at 19½c. Lights, under 9½ lb., quoted around 18c nom.

LATER.—One packer sold 5,000 and another four cars more heavy northern calf at 19c; an earlier sale of car light calf was disclosed at 18c, and some Milwaukee all-weight packers at 18½c. Also intimated collector sold 10/15 lb. city calf at 18½c.

Chicago city 8/10 lb. calfskins quoted 14½c nom., with this price reported to have been paid at close of last week although never confirmed; the 10/15 lb. are quoted 16½@17c nom.; most of the trading in recent weeks has been done under cover. Outside cities, 8/15 lb., quoted around 14½@15c nom.; straight countries around 11c flat. Chgo. city light calf and deacons \$1.00@1.05 nom.

KIPSKINS.—Packers moved a good part of Nov. kip skin production late this week at a cent decline. One packer sold 17,000 Nov. northern native kips at 15½c; two lots totalling 5,700 southern native kips brought 14½c. Three lots totalling 4,700 northern over-

weights sold at 14½c; 4,500 southern over-weights sold at 13½c; one lot of 2,400 northern and southern over-weights sold same basis, and one packer booked southern native and over-weight kips. Branded kips quoted 13c nom.

Chicago city kip skin last sold at 14c; some quote 13½@14c nom. Outside cities quoted 13½@14c nom.; straight countries 10@10½c flat.

One big packer reports having moved Nov. production of regular slunks with the Oct. skins couple weeks back at 75c.

HORSEHIDES.—Trade remains quiet in horsehides, with quotations nominal; sellers see no inducement to cut asking prices in the face of lack of buying interest. Good city renderers, with manes and tails, quoted \$3.10@3.20 nom., selected, f.o.b. nearby points; ordinary trimmed renderers \$2.85@2.90, del'd Chgo.; mixed city and country lots around \$2.50, Chgo.

SHEEPSKINS.—Dry pelts 14½@15c per lb. nom. for full wools, del'd Chgo. Sales of packer shearlings are limited, due to present light production, and scarcely sufficient to establish the market; quoted generally 70@75c for No. 1's, 40@45c for No. 2's, and 22½@25c for No. 3's. One packer sold a car southern No. 2's this week at 42½c. Pickled skins have quieted again and buyers showing no interest at the moment; last reported sales around \$5.00 per doz., with offerings being made at \$5.00@5.25. Packer wool pelts easier on reported sales of 5,000 Nov. pelts by an outside small packer at \$1.80 per cwt. live basis, and another sale of 8,000 at \$1.75 per cwt. live basis, f.o.b. mid-east point.

New York

PACKER HIDES.—Packer hide market quiet; no action as yet on Nov. hides and buying interest not overly active, pending some trading to establish prices in the western market.

CALFSKINS.—Easy tone continues in the calfskin market, although no packer sales reported this week. Some further trading understood to have been done under cover by collectors at slightly under last reported prices, which were 4-5's at \$1.00@1.05, 5-7's at \$1.25@1.30, 7-9's at \$1.65@1.70 and 9-12's at \$2.60@2.65. Packers last sold 7-9's at \$2.00 and 9-12's at \$2.90.

N. Y. HIDE FUTURE MARKETS

Monday, Nov. 28, 1938.—Old contracts: Dec. 10.55 n; Mar. 11.04; June 11.35@11.36; Sept. 11.50 n; Dec. (1939) 11.70 n; sales 28 lots.

New: Dec. 11.42; Mar. 11.85@11.86; June 12.22; Sept. 12.52 n; Dec. (1939) 12.78 b; sales 350 lots.

Tuesday, Nov. 29, 1938.—Old contracts: Dec. 10.80 n; Mar. 11.20 n; June 11.57 n; Sept. 11.72 n; Dec. (1939) 11.92 n; sales 20 lots.

New: Dec. 11.60 n; Mar. 12.00@12.02; June 12.37; Sept. 12.70 b; Dec. (1939) 13.00 n; sales 156 lots.

Week's Closing Markets

Wednesday, Nov. 30, 1938.—Old contracts: Dec. 11.15 n; Mar. 11.55 n; June 11.85; Sept. 12.00; Dec. (1939) 12.20 n; sales 11 lots.

New: Dec. 11.98 n; Mar. 12.38; June 12.75; Sept. 13.05 n; Dec. (1939) 13.35 n; sales 143 lots.

Thursday, Dec. 1, 1938.—Old contracts: Dec. 10.95 n; Mar. 11.37; June 11.65 n; Sept. 11.80 n; Dec. (1939) 12.00 n; sales 8 lots.

New: Dec. 11.70 b; Mar. 12.15@12.16; June 12.50@12.55; Sept. 12.80 b; Dec. (1939) 13.10 b; sales 97 lots.

Friday, Dec. 2, 1938.—Old contracts: Dec. 10.85 n; Mar. 11.14 n; June 11.39 n; Sept. 11.54 n; Dec. (1939) 11.74 n; sales 76 lots.

New: Dec. 11.59 n; Mar. 11.94; June 12.29@12.30, Sept. 12.65; Dec. (1939), 12.95 n; sales 190 lots.

CHICAGO HIDE FUTURES

Monday, Nov. 28, 1938.—Close: Dec. 11.25; Mar. 11.80; June 12.20; sales 5 lots. Closing 40@75 lower.

Tuesday, Nov. 29, 1938.—Close: Dec. 11.40; Mar. 12.00 ax; June 12.30 n; sales 4 lots.

Wednesday, Nov. 30, 1938.—Close: Dec. 11.80 b; Mar. 12.10 b; June 12.30 n; sales 5 lots.

Thursday, Dec. 1, 1938.—Close: Dec. 11.80; Mar. 12.10 n; June 12.55; sales 7 lots.

Friday, Dec. 2, 1938.—Close: Dec. 11.70 ax; Mar. 11.90, June 12.40 ax; sales 2 lots.

LIVERPOOL PROVISION STOCKS

Provision stocks on hand December 1, 1938 as estimated by Liverpool Trade Association:

	Dec. 1, 1938.	Nov. 1, 1938.	Dec. 1, 1937.
Bacon, lbs.	102,502	99,568	55,776
Ham, lbs.	256,592	180,544	870,128
Shoulders, lbs.	14,560	336	672
Butter, cwt.*	9,781	8,815	3,070
Cheese, cwt.*	31,453	32,376	25,987
Lard, steam (U. S.) tons.	101	47	73
Lard, steam (Canada)	tons	11	12
Lard, steam (Argentina)	tons	33	95
Lard, refined (U. S.) tons.	629	808	401
Lard, refined (Canada)	tons	19	27
Lard, refined (Can. & So. Amer.) tons.	22	12	21

*(Ton of 2,240 lbs.; cwt., 112 lbs.)

BRITISH PROVISION MARKETS

Liverpool, November 30, 1938.—General provision market steady but dull; poor demand for hams and lard.

Friday's prices were: Hams, American cut, 90s; Canadian hams (A.C.) 96s; short backs, unquoted; bellies, English, 73s; Wiltshires, 77s; Cumberrals, 69s; Canadian Wiltshires, 83s; Canadian Cumberrals, 91s; spot lard, 44s 6d.

FRIDAY'S CLOSINGS

Provisions

Hog products were barely steady during latter part of week, owing to liberal lard deliveries on December contracts, continued strike conditions at Chicago stock yards and quiet foreign demand. Open interest in December was greatly reduced. Lard stocks increased moderately at seven Western packing points during November, but decreased slightly at Chicago during the same period.

Cottonseed Oil

Cotton oil was quiet and steady with mixed trade and no further December tenders. However unsteadiness in lard and the uncertain foreign situation is causing a waiting attitude. Southeast and Valley crude, 6% c lb.; Texas crude quoted at 6 1/4 c.

Quotations on bleachable cottonseed oil at close of market on Friday were Dec. 7.42; Jan. 1939, 7.48@7.50; March 7.61@7.62; May 7.71@7.72; July 7.78@7.79. Sales 87 lots. Closing steady.

Tallow

Extra tallow quoted at 5 1/2 c lb., f.o.b., sales.

Stearine

Stearine, 6% c lb. sales.

Friday's Lard Markets

New York, December 2, 1938.—Prices are for export. Lard, prime western, \$7.45@7.55; middle western, \$7.45@7.55; city, 6%@7c; refined continent, 7%@7% c; South America, 7%@8c; Brazil kegs, 8@8 1/2 c; shortening, 9 1/2 c in carlots.

LIVERPOOL PROVISION PRICES

Prices of first quality product at Liverpool for the week ended November 11:

	Nov. 11, 1938.	Nov. 4, 1938.	Nov. 12, 1937.
	per cwt.	per cwt.	per cwt.
American green bellies..	\$15.55	\$15.51	Nominal
Danish Wiltshire sides..	10.99	20.18	\$20.55
Canadian green sides..	17.97	20.28	19.10
American short cut green hams ..	19.94	20.50	20.96
American refined lard..	9.96	9.91	13.72

*(Ton of 2,240 lbs.; cwt., 112 lbs.)

MEAT AND LARD EXPORTS

Exports of bacon, lard and tallow through port of New York during week ended December 2, 1938, totaled 271,290 lbs. lard, 143,225 lbs. bacon and 114,725 lbs. tallow.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Dec. 2, 1938, with comparisons:

	PACKER HIDES.	Cor. week, 1937.
	Week ended Dec. 2.	week.
Hvy. nat.		
strs	@13	13 1/2 @14
Hvy. Tex.		
strs	@12 1/2	13 @13 1/2
Hvy. butt brnd'd		
strs	@12 1/2	13 @13 1/2
Hvy. Col.		
strs	@12	12 1/2 @13
Ex-light Tex.		
strs	@11 1/2	12 @12 1/2
Brnd'd cows.		
strs	@11 1/2	12 @12 1/2
Hvy. nat.		
cows	@12	12 @12 1/2
Lt. nat. cows.		
strs	@12	12 @13
Nat. bulls	8	8 1/2 @9
Brnd'd bulls	7	7 1/2 @7 1/2
Calfskins	18	18 1/2 @20
Kips	6 1/2	6 1/2 @6 1/2
Kips, ov-wt.		
strs	6 1/4	6 1/2 @6 1/2
Kips, brnd'd.		
strs	6 1/3	6 1/4 @6 1/2
Slunks, reg.		
strs	7 1/2	7 1/2 @7 1/2
Slunks, hrs.		
strs	40 @45	40 @45

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS.

Nat. all-wts.	@10 1/2 n	10 1/2 @11 1/2	8 1/2 @ 9 1/2
Branded	6 1/2 n	10 @11	8 @ 9
Nat. bulls	7	7 1/2 @8 n	6 1/2 @ 7 1/2
Brnd'd bulls	6	6 1/2 @7 n	5 1/2 @ 6 1/2
Calfskins	14 1/2 @17 n	15 @17 n	10 @12 1/2
Kips	13 1/2 @14 n	14 @14	9 @ 9 1/2
Slunks, reg.	@7 n	7 1/2 @7 n	5 @ 5 1/2 n
Slunks, hrs.	@35 n	35 @35 n	30 @35 n

COUNTRY HIDES.

Hvy. steers	7 1/2 @ Sn	7 1/2 @ Sn	6 1/2 @ Tn
Hvy. cows	7 1/2 @ Sn	7 1/2 @ Sn	6 1/2 @ Tn
Buffs	8 1/2 @ 8 1/2	8 1/2 @ 9	7 @ 7 1/2
Extremes	10 @ 10 1/2	10 1/2 @ 11	8 @ 8 1/2
Bulls	6 @ 6 1/2	6 1/2 @ 6 1/2	6 @ 5 1/2
Calfskins	11 @ 11 n	11 @ 11 1/2 n	9 @ 9 1/2
Kips	10 @ 10 1/2	10 1/2 @ 11	8 @ 8 n
Horsehides	2,506 @ 3.20	2,50 @ 3.25	2,35 @ 3.25

SHEEPSKINS.

Pkr. lambs
Sm. pkr. lambs
Pkr. shearlings	70 @75	70 @75	80 @85

MEAT AND LARD STOCKS

Pickled meat stocks on hand at the seven principal markets on December 1, 1938, showed some increase over November 1 while dry salt stocks were slightly less. Lard stocks also showed a small increase. However, all meat stocks with the exception of pickled bellies were much lower than on December 1, 1937. Lard stocks, on the other hand, were much larger.

Stocks at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on Nov. 30, 1938, with comparisons as especially compiled by THE NATIONAL PROVISIONER:

	Nov. 30, '38, lbs.	Oct. 31, '38, lbs.	Nov. 30, '37, lbs.
Total S. P. meats	75,896,773	61,957,849	82,855,230
Total D. S. meats	9,536,029	10,688,900	11,771,008
Other cut meats	10,320,486	10,252,452	9,978,018
Total all meats	95,753,288	82,899,201	104,604,341
P. S. lard	46,625,969	48,913,305	9,431,211
Other lard	7,317,500	4,463,160	6,637,646
Total lard	53,943,478	63,376,470	16,098,857
S. P. regular hams	13,783,241	13,268,066	18,244,161
S. P. skinned hams	26,561,407	19,442,718	32,118,466
S. P. bellies	30,441,307	25,641,722	26,219,023
S. P. picnics	5,026,818	3,472,348	6,220,580
D. S. bellies	4,937,895	6,677,938	6,276,427
D. S. fat backs	4,412,134	3,732,497	5,295,948

Live Stock Markets

WEEKLY REVIEW

Livestock Cost And Meat Yield

PACKERS operating under federal inspection paid \$131,000,000 for livestock slaughtered during October, 1938. This was \$7,000,000 less than was paid in the same month a year earlier but \$14,000,000 more than the five-year-average for October. Animals purchased yielded 1,073,000,000 lbs. of meat in October, 1938; 1,000,000,000 lbs. in the same month of 1937 and a 5-year-average of 1,088,000,000 lbs. Lower livestock prices were reflected in the lower cost per pound of meat derived.

During the first ten months of 1938, federally inspected packers paid a total of \$1,237,000,000 for animals processed. This compares with \$1,349,000,000 in the like period of 1937 and a five-year-average of \$1,058,000,000. Meat produced from these animals totaled 10,000,000,000 lbs. in the ten months of 1938; 9,122,000,000 lbs. in the 1937 period and 10,036,000,000 lbs. as a five-year-average of the period. Lard produced totaled \$36,000,000 lbs. in the ten months of 1938; 590,000,000 lbs. in the 1937 period and 880,000,000 lbs. as a five-year-average. Some of the increase in lard production has been exported to England and other foreign countries but more has also been available for the use of consumers of lard in the United States.

Cattle averaged 914.83 lbs. live weight in October. This was 23 lbs. heavier than the average in the same month a year ago and 1.5 lbs. above the five-year-average for the month. Calves averaged 3 lbs. lighter than a year ago, hogs 5 lbs. lighter and sheep and lambs 1 lb. lighter. Yield of lard per 100 lbs. live hog was 12.34 lbs. in October this year, 9.69 lbs. a year ago and a five-year-average for lard yield for October of 11.33 lbs.

INTERNATIONAL SALES

Grand champion steer of the 1938 International Live Stock Exposition, held at Union Stock Yards, Chicago, November 26 to December 3, was a 1170 lb. Aberdeen-Angus shown by a 4-H club girl, Irene Brown of Aledo, Ill. The steer was sold at auction to the Firestone Tire & Rubber Co. at \$3.35 per lb., netting his young owner \$3,785 in addition to the \$800 prize money won. This was the highest price per pound paid since 1929 and the fourth highest price since 1900 for a grand champion steer at this show. Also it was the first time a champion was exhibited by a girl. The reserve champion, also an Angus, was sold to the New City Packing & Provision Co. at 75c per pound.

The grand champion carload of Angus sold to Armour & Company for Cudney Bros. at 23c per pound. Wilson & Co. bought the grand champion load of Shorthorns for the New York Central R. R., paying \$14.75 per cwt. Prize load of heavy Herefords went to Pfaelzer Bros. for La Salle hotel, Chicago. Swift & Company bought the prize load of heavy Shorthorns for the Pennsylvania R. R. Arbogast & Bastian, Allentown, Pa., bought the champion load of Herefords at \$15.75 per cwt.

Order buyers for the larger packers, were active bidders on carlots, as were representatives of many of the smaller companies. (Story of big show with its meat features will appear in THE NATIONAL PROVISIONER of Dec. 10, 1938.)

HOG KILL ABOVE YEAR AGO

Hog kill under federal inspection at eight large centers during the four weeks ended November 25, 1938, totaled 1,501,712 head. This compares with 1,325,461 head in like 1937 period.

LIVESTOCK FEED PLENTIFUL

With large supplies and relatively low prices of feed grains in prospect for the 1938-39 marketing year, the outlook is for continued liberal feeding of livestock and for further increases in the production of meat animals, poultry, and dairy products. In the annual outlook report on feed crops and livestock, the Bureau of Agricultural Economics points to the unusually favorable growing season this year and the very large supply of feed grains and hay carried over from 1937. As a result, the supply of feed grains per animal unit again will be well above average, and about the same as last year. The supply of hay per animal unit will be the second largest in 30 years. By-product feeds, although in smaller supply than last year, are above average and are large in relation to livestock numbers.

These supply estimates take into consideration the moderate increase in livestock numbers during 1938 and expected increases during the next several months. The livestock population (including poultry), in terms of grain-consuming animal units, "will probably be about 5 per cent larger" on January 1, 1939, than at the beginning of 1938, the Bureau said.

CANADIAN SHOW STEERS

Steers exhibited at the Royal Winter Fair at Toronto, Canada, sold at auction at 3c @ 3 1/4c above the going market, while the grand champion steer brought 40c per pound and the reserve 23c per pound. The champion was a Shorthorn weighing 950 lbs. and was purchased by T. Eaton Co., Toronto packers. This company also purchased the 765 lb. champion of the Aberdeen-Angus breed, paying 25c per pound. The reserve champion of the show, a 970-lb. Hereford, was bought by Canada Packers Limited for 23c per pound.



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CORN BELT DIRECT TRADING

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., December 1, 1938.

At 20 concentration points and 10 packing plants in Iowa and Minnesota liberal receipts were at times excessive in the interior hog trade during the first four days this week and prices closed the period generally 20@30¢ lower than last Saturday. The late trade was rather uneven. On Friday's market good to choice, 180-290-lb. butcher hogs sold in the wide range of \$7.00@7.40, with the late practical top \$7.35. Bulk of plant deliveries were from \$7.10 up but numerous concentration yard bids were listed at \$7.00. Averages of 290-350-lb. brought \$6.80@7.25, mostly \$6.90@7.20, and a few 160-180-lb. lights realized \$6.15@7.25. Good packing sows, 350-lb. down, sold at \$6.80@7.10, a few early up to \$7.20; 350-425-lb. cashed at \$6.60@6.90 and 425-550-lb. from \$6.45@6.70.

Receipts at concentration points and plants for week ended Dec. 1:

	This week.	Last week.
Friday, Nov. 25.	32,300	34,100
Saturday, Nov. 26.	48,900	31,400
Monday, Nov. 28.	74,500	49,700
Tuesday, Nov. 29.	43,900	34,400
Wednesday, Nov. 30.	30,700	30,500
Thursday, Dec. 1.	33,100	Holiday

CANADIAN LIVESTOCK PRICES

STEERS.

Top Prices	Week ended Nov. 23.	Last week.	Same week 1937.
Toronto	\$ 6.50	\$ 6.75	\$ 7.50
Montreal	6.50	6.25	8.25
Winnipeg	6.00	5.50	6.50
Calgary	5.50	5.50	5.50
Edmonton	5.00	4.50	5.00
Prince Albert	5.50	5.00	4.25
Moose Jaw	4.75	4.50	6.00
Saskatoon	4.75	4.50	5.00
Regina	4.25	3.75	...

VEAL CALVES.

	\$11.00	\$11.00	\$10.25
Toronto	10.00	10.00	9.75
Montreal	9.00	8.00	7.50
Calgary	5.00	5.00	5.00
Edmonton	6.00	6.00	6.00
Prince Albert	5.50	5.50	4.50
Moose Jaw	6.50	6.00	4.00
Saskatoon	7.00	7.00	6.00
Regina	6.50	6.50	...

BACON HOGS.

	\$ 8.40	\$ 7.85	\$ 8.25
Toronto	8.50	8.50	8.35
Montreal	7.50	7.00	7.50
Winnipeg	8.00	7.45	7.50
Calgary	7.60	7.40	7.75
Edmonton	7.70	7.45	7.50
Prince Albert	7.60	7.75	7.50
Moose Jaw	7.70	7.60	7.35
Saskatoon	7.60	7.75	7.25
Regina	7.70	7.60	...

¹ Montreal and Winnipeg hogs sold on "fed and watered" basis. All others "off trucks."

GOOD LAMBS.

	\$ 8.50	\$ 8.50	\$ 7.75
Toronto	8.25	7.75	8.00
Montreal	7.25	7.00	7.00
Winnipeg	7.25	7.00	6.75
Calgary	6.50	6.00	5.75
Edmonton	6.00	5.85	6.00
Prince Albert	5.75	5.75	5.50
Moose Jaw	6.25	6.25	6.25
Saskatoon	6.00	6.00	6.50
Regina	6.25	6.00	...

CHICAGO PACKER PURCHASES

Purchases of livestock at Chicago for the first four days this week were unobtainable, because of strike in Chicago Stock Yards.

Week Ending December 3, 1938

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, December 1, 1938, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (soft & oily not quoted). CHICAGO. NAT. STK. YDS. OMAHA. KANS. CITY. ST. PAUL.

BARROWS AND GILTS:

Good-choice:	No Quotations on	No	\$ 7.65@ 7.80	\$ 7.10@ 7.30	\$ 7.15@ 7.40	\$ 7.35@ 7.40
140-160 lbs.	Quotations on	No	7.65@ 7.80	7.15@ 7.30	7.20@ 7.40	7.30@ 7.35
160-180 lbs.	on	7.65@ 7.75	7.10@ 7.35	7.25@ 7.40	7.25@ 7.35	7.35@ 7.35
180-200 lbs.	on	7.60@ 7.70	7.10@ 7.35	7.25@ 7.40	7.25@ 7.35	7.35@ 7.35
200-220 lbs.	Account of	7.60@ 7.70	7.10@ 7.35	7.25@ 7.40	7.25@ 7.35	7.35@ 7.35
220-250 lbs.	of	7.55@ 7.65	7.10@ 7.35	7.25@ 7.40	7.15@ 7.25	7.25@ 7.25
250-290 lbs.	Strike	7.45@ 7.65	7.10@ 7.35	7.25@ 7.40	7.15@ 7.25	7.25@ 7.25
290-350 lbs.		7.40@ 7.60	7.10@ 7.30	7.25@ 7.40	7.15@ 7.25	7.25@ 7.25
Medium:						
140-160 lbs.		7.25@ 7.65				7.15@ 7.25
160-180 lbs.		7.25@ 7.65	7.00@ 7.10			7.15@ 7.25
180-200 lbs.		7.25@ 7.60	7.00@ 7.10			7.15@ 7.25

PACKING SOWS:

Good:	7.05@ 7.15	7.10@ 7.25	7.10@ 7.25	7.05@ 7.10
275-350 lbs.	7.05@ 7.15	7.10@ 7.25	7.00@ 7.15	7.05@ 7.10
350-425 lbs.	6.90@ 7.10	7.10@ 7.25	6.85@ 7.10	7.05 only
425-550 lbs.	6.85@ 7.00	7.00@ 7.25	6.85@ 7.10	7.05@ 7.00

PIGS (Slaughter):

Good-choice, 100-140 lbs....	7.60@ 7.80	7.50@ 7.75
Medium, 100-140 lbs....	7.25@ 7.65

SLAUGHTER CATTLE, VEALERS, AND CALVES:

STEERS, choice:

750-900 lbs.	No Quotations on	No	9.75@11.25	10.25@11.50	10.25@11.50	10.00@11.00
900-1100 lbs.	on	10.25@11.75	10.75@12.25	10.25@11.75	10.25@11.75	10.25@11.75
1100-1300 lbs.	on	10.50@12.00	11.00@12.50	10.50@12.00	10.50@11.75	10.50@11.75
1300-1500 lbs.	on	10.50@12.50	11.20@12.50	10.50@12.50	10.50@11.75	10.50@11.75

STEERS, good:

750-900 lbs.	No Quotations on	No	8.50@10.25	8.75@10.75	8.25@10.25	8.50@10.25
900-1100 lbs.	on	8.50@10.50	9.00@11.00	8.25@10.50	8.50@10.50	8.50@10.50
1100-1300 lbs.	on	8.75@10.50	9.00@11.00	8.25@10.50	8.75@10.50	8.75@10.50
1300-1500 lbs.	on	8.75@10.50	9.25@11.23	8.25@10.50	8.50@10.50	8.50@10.50

STEERS, medium:

750-1100 lbs.	No Quotations on	No	7.50@ 8.50	7.00@ 9.00	7.25@ 8.25	6.75@ 8.75
1100-1300 lbs.	on	7.50@ 8.75	7.75@ 9.25	7.25@ 8.25	7.00@ 8.75	7.00@ 8.75
1300-1500 lbs.	on	7.50@ 8.75	8.00@ 9.50	7.25@ 8.25	6.75@ 8.75	6.75@ 8.75

STEERS, common (plain):

750-1100 lbs.	No Quotations on	No	6.50@ 7.50	6.25@ 7.75	6.75@ 7.25	6.00@ 7.00
1100-1300 lbs.	on	6.50@ 7.50	6.00@ 7.00	5.75@ 6.50	5.50@ 6.50	5.25@ 6.50
1300-1500 lbs.	on	6.50@ 7.50	6.00@ 7.00	5.75@ 6.50	5.50@ 6.50	5.25@ 6.50

STEERS AND HEIFERS:

Choice, 550-750 lbs....	No Quotations on	No	9.50@10.75	9.50@11.00	9.50@10.50	9.25@10.75
Good, 550-750 lbs....	on	8.25@ 9.50	8.25@ 9.50	8.00@ 9.50	7.50@ 9.00	7.25@ 9.00
Medium, 550-900 lbs....	on	6.75@ 6.25	6.25@ 6.00	6.50@ 6.00	6.50@ 6.00	6.50@ 6.00

HEIFERS:

Choice, 750-900 lbs....	No Quotations on	No	9.50@10.50	9.50@10.75	9.50@10.50	9.00@10.25
Good, 750-900 lbs....	on	8.25@ 9.50	8.00@ 9.50	8.00@ 9.50	7.50@ 9.00	7.25@ 9.00
Medium, 750-900 lbs....	on	6.75@ 6.25	6.25@ 6.00	6.50@ 6.00	6.50@ 6.00	6.50@ 6.00
Common (plain), 550-900 lbs....	on	5.50@ 6.75	5.50@ 6.50	5.50@ 6.50	5.50@ 6.50	5.25@ 6.50

COWS, all weights:

Choice	No Quotations on	No	6.00@ 7.00	6.00@ 7.00	6.00@ 7.00	5.75@ 6.50
Good	on	6.00@ 7.00	6.00@ 7.00	6.00@ 7.00	6.00@ 7.00	5.75@ 6.50
Medium	on	5.50@ 6.00	5.25@ 6.00	5.50@ 6.00	5.25@ 6.00	5.25@ 6.00
Common (plain)	on	5.00@ 5.50	5.00@ 5.50	4.85@ 5.50	4.85@ 5.50	4.75@ 5.25
Low cutter and cutter	of	3.50@ 5.00	4.00@ 5.00	3.75@ 5.00	3.75@ 5.00	3.25@ 4.75

BULLS (Yigs. Excl.), all weights:

750-1100 lbs.	No Quotations on	No	6.50@ 7.00	6.25@ 6.75	6.00@ 6.25	6.00@ 6.25
1100-1300 lbs.	on	6.50@ 7.00	6.25@ 6.75	6.00@ 6.25	6.00@ 6.25	6.00@ 6.25
1300-1500 lbs.	on	6.50@ 7.00	6.00@ 6.25	5.75@ 6.00	5.50@ 6.00	5.25@ 6.00

VEALERS, all weights:

Choice	No Quotations on	No	11.00	8.50@10.00	9.50@10.00	9.50@10.00

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, November 26, 1938, as reported to The National Provisioner:

CHICAGO.*

	Cattle.	Hogs.	Sheep.
Armour and Company	3,155	4,394	8,822
Swift & Company	2,840	1,837	2,798
Wilson & Co.	1,991	2,607	2,077
Shippers	1,259	265	1,124
Others	12,000		
Western Packing Co., Inc.	1,132	hogs: Agar	
Packing Co.	907	hogs	
Total:	9,245	cattle; 3 calves; 22,942 hogs; 14,821 sheep.	

Not including 2,781 cattle, 468 calves, 17,670 hogs and 9,248 sheep bought direct.

*Figures incomplete because of Yards' strike.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	3,268	804	988	4,557
Cudahy Pkg. Co.	1,644	461	546	3,663
Swift & Company	2,215	598	943	4,060
Wilson & Co.	1,764	483	551	3,943
Indep. Pkg. Co.	223			223
Kornblum Pkg. Co.	1,376			
Others	3,580	113	1,101	542
Total	13,847	2,439	4,442	16,765

Not including 18,913 hogs bought direct.

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour and Company	5,799	4,562	6,392
Cudahy Pkg. Co.	3,470	3,470	4,469
Swift & Company	3,450	2,818	3,967
Wilson & Co.	1,519	2,613	1,113
Other Hog Buyers		7,709	
Cattle and calves: Eagle Pkg. Co., 22; Greater Omaha Pkg. Co., 110; Geo. Hoffmann, 34; Lewis Pkg. Co., 830; Nebraska Beef Co., 512; Omaha Pkg. Co., 142; John Roth, 73; South Omaha Pkg. Co., 183; Lincoln Pkg. Co., 187.			
Total:	16,966	cattle and calves; 21,061 hogs; 14,828 sheep.	

Not including 10,368 hogs and 1,577 sheep bought direct.

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,602	1,155	3,385	5,857
Swift & Company	2,633	1,169	3,506	5,872
Hunter Pkg. Co.	1,481	316	2,493	950
Heil Pkg. Co.			1,864	
Laclede Pkg. Co.			1,101	
Siehoff Pkg. Co.			1,005	
Shippers	4,711	4,454	11,039	2,742
Others	2,435	171	7,594	387
Total	13,882	7,265	32,337	13,808

Not including 1,667 cattle, 4,408 calves, 31,806 hogs, and 4,587 sheep bought direct.

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Company	1,802	326	5,397	8,245
Armour and Company	2,334	263	4,216	3,518
Others	1,450	58	809	642

Total: 5,586 647 10,419 12,405

Not including 1,031 hogs bought direct.

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,272	153	3,258	4,515
Armour and Company	2,310	121	3,206	5,826
Swift & Company				
Shippers	2,719	3	6,285	3,840
Others	274	9	50	...

Total: 7,584 286 15,018 13,681

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	1,704	647	870	1,853
Wilson & Co.	2,163	484	921	1,021
Others	224	30	755	53

Total: 4,151 1,161 2,546 2,427

Not including 237 hogs bought direct.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,283	519	681	2,147
Dodd Pkg. Co.	775	77	464	41
Wichita, D. B. Co.	8			
Dunn-Osterfag	46			
Fred W. Dodd	109		287	1
Sunflower Pkg. Co.	25		102	
Pioneer Cattle Co.	1			
Rose Pkg. Co.				
Keefe Pkg. Co.	44			

Total: 2,291 596 1,534 2,189

Not including 1,054 hogs bought direct.

FORT WORTH.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,307	1,519	563	2,559
Swift & Company	2,223	899	799	2,694
City Packing Co.	120	65	307	...
Blue Bonnet Pkg. Co.	162	50	234	...
Rosenthal Pkg. Co.	42	21	140	...

Total: 5,944 2,554 2,043 5,253

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	1,238		68	3,358
Swift & Company	779	61	1,004	1,048
Cudahy Pkg. Co.	892	49	957	1,328
Others	1,521	263	1,030	2,269
Total	4,430	441	4,027	8,003

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,344	2,400	13,750	6,388
Cudahy Pkg. Co.	1,067	1,029	...	283
Rifkin Pkg. Co.	431	33	...	
Swift & Company	3,741	272	...	
United Pkg. Co.	1,747	501	...	
Others	1,779			
Total	11,129	7,860	39,138	15,579

Not including 22 cattle, 163 calves, 6,553 hogs and 351 sheep bought direct.

Corrected direct for week ending Nov. 19, 1938, 194 cattle, 290 calves, 13,207 hogs, and 1,397 sheep.

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,457	515	8,778	1,007
Omaha Pkg. Co., Chi.	200			807
Armour & Co., Milw.	1,698			
Shippers	268	15	36	102
Others	882	483	66	218
Total	3,574	5,711	8,880	2,134

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	1,352	369	14,616	3,086
Armour and Company	1,054	109	1,513	...
Hilgemeyer Bros.	9	900	...	
Stumpf Bros.		99	...	
Meier Pkg. Co.	54	5	244	...
Stark & Wetzel	115	26	309	...
Wabnitz & Deters	82	47	257	5
Masas Hartman Co.	30	13	108	...
Shippers	3,248	1,248	20,708	9,412
Others	1,052	34	213	16
Total	6,046	1,851	38,859	12,519

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons		16		361
E. Kahn's Sons Co.	572	146	5,883	775
Lohrey Packing Co.	2	201	...	
H. H. Meyer Pkg. Co.	10	3240	...	
J. H. Schlaeter's Sons	103	90	52	52
J. F. Schrotz P. Co.	10	2,456	...	
J. F. Stegner Co.	305	152	2,704	25
Shippers	268		693	189
Others	1,322	604	693	189
Total	2,592	1,008	15,177	1,402

Not including 674 cattle, 30 calves, 661 hogs and 242 sheep bought direct.

RECAPITULATION.

CATTLE.

	Week ended Nov. 26.	Prev. week.	Cor. week.
Chicago	9,243	41,732	38,614
Kansas City	13,847	13,613	17,471
Omaha*	16,966	15,644	15,272
East St. Louis	13,882	16,861	13,888
St. Joseph	5,586	4,779	6,263
Sioux City	7,584	6,558	8,085
Oklahoma City	4,511	4,005	4,766
Wichita	2,546	4,980	2,254
St. Paul	11,29	13,693	10,399
Milwaukee	3,574	5,684	3,650
Indianapolis	6,946	6,881	4,370
Cincinnati	2,592	3,616	2,592
Ft. Worth	5,944	7,190	...
Total	108,167	149,718	132,758

*Cattle and calves.

HOGS.

	14,821†	42,888	44,705
Chicago	14,821	42,888	44,705
Kansas City	16,705	13,962	8,798
Omaha*	21,061	25,700	22,571
East St. Louis	22,337	47,908	39,576
St. Joseph	10,419	14,445	10,536
Sioux City	15,018	19,233	16,387
Oklahoma City	2,546	4,980	2,254
Wichita	1,828	2,782	1,943
Denver	8,003	8,147	6,103
St. Paul	15,579	22,259	19,403
Milwaukee	2,134	4,924	1,642
Indianapolis	12,519	8,765	4,941
Cincinnati	1,402	2,675	1,555
Ft. Worth	5,253	7,007	...
Total	135,814	159,840	129,815

†Figures incomplete because of Yards' strike.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

RECEIPTS.</h3

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended November 26, 1938.

CATTLE.

	Week ended Nov. 26.	Prev. week.	Cor. week.
Chicago	2,781	28,871	26,074
Kansas City	16,306	17,205	22,382
Omaha*	16,236	16,545	14,688
East St. Louis	9,409	10,304	9,519
St. Joseph	5,301	4,825	6,986
St. Paul	6,154	4,749	7,515
Wichita*	4,497	5,511	3,911
Fort Worth	5,498	11,084	
Philadelphia	1,657	2,021	1,673
Indianapolis	1,495	1,508	1,079
New York & Jersey City	7,467	9,267	6,786
Oklahoma City*	5,363	5,907	6,074
Cincinnati	8,080	8,754	2,784
Denver	3,618	5,371	4,730
St. Paul	9,854	11,227	8,501
Milwaukee	5,184	8,490	8,352
Total	101,732	139,598	126,354

*Cattle and calves.

HOGS.

Chicago	95,107*	131,351	117,049
Kansas City	24,859	34,321	25,159
Omaha	30,534	32,477	21,203
East St. Louis	60,369	80,888	45,970
St. Joseph	12,855	16,884	14,687
Sioux City	21,053	21,172	18,861
Wichita*	2,918	3,131	2,757
Fort Worth	2,043	3,920	
Philadelphia	16,250	20,433	15,440
Indianapolis	18,271	19,233	19,272
New York & Jersey City	41,324	54,679	41,537
Oklahoma City	2,803	6,648	2,801
Cincinnati	11,671	18,104	11,350
Denver	5,140	4,805	3,519
St. Paul	67,750	87,533	38,861
Milwaukee	8,825	12,469	6,477
Total	422,047	548,004	384,952

SHEEP.

Chicago	9,248	36,621	35,358
Kansas City	16,765	13,962	8,798
Omaha	16,441	11,305	7,972
East St. Louis	11,066	15,220	5,947
St. Joseph	11,765	9,055	7,145
Sioux City	9,841	6,347	6,088
Wichita*	2,919	12,255	476
Fort Worth	2,253	7,007	
Philadelphia	3,023	4,005	3,577
Indianapolis	3,222	2,939	1,891
New York & Jersey City	47,563	75,034	47,859
Oklahoma City	2,438	2,258	347
Cincinnati	1,465	3,278	3,937
Denver	5,269	4,895	6,103
St. Paul	15,579	22,239	15,111
Milwaukee	1,387	1,715	1,376
Total	162,518	216,925	151,985

*No market at Chicago because of Yards' strike.

KINDS OF LIVESTOCK KILLED

The percentage of each class of livestock slaughtered during October, 1938 compared with September, 1937:

	Oct., 1938.	Oct., 1937.	10 yr. Oct. av.
	Per cent.	Per cent.	Per cent.
Cattle—			
Steers	41.23	30.45	41.07
Cows and heifers	54.48	65.78	55.25
Bulls and stags	4.29	8.77	3.68
Hogs—			
Sows	48.01	52.77	55.50
Barrows	51.38	46.54	45.87
Stags and boars	.61	.69	.63
Sheep and lambs—			
Lambs and yearlings	92.72	88.20	92.19
Sheep	7.28	11.80	7.81

U. S. INSPECTED HOG KILL

At 8 points for the week ended November 25, 1938, compared:

	Week ended Nov. 25.	Prev. week.	Cor. week.
Chicago	95,107	131,351	117,049
Kansas City, Kansas	24,859	34,321	25,159
Omaha	30,534	32,477	21,203
St. Louis & East St. Louis	60,369	80,888	45,970
Sioux City	21,053	21,172	18,861
St. Joseph	12,855	16,884	14,687
St. Paul	67,750	87,533	38,861
N. Y., Newark and J. C.	41,324	54,679	41,537
Total	354,456	459,305	323,327

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics.)

WESTERN DRESSED MEATS.

	NEW YORK.	PHILA.	BOSTON.
Week ending November 26, 1938.....	6,465 1/2	2,153	2,321
Week previous	9,615	2,836	2,568
Same week year ago.....	5,887	1,651	1,615
Week ending November 26, 1938.....	1,085	1,476	2,449
Week previous	1,850	1,961	2,978
Same week year ago.....	2,787	1,440	2,517
Week ending November 26, 1938.....	543	467	1
Week previous	534	306	20
Same week year ago.....	307 1/2	364	10
Week ending November 26, 1938.....	6,587	1,384	474
Week previous	11,151	1,852	484
Same week year ago.....	11,840 1/2	1,460	468
Week ending November 26, 1938.....	25,348	11,437	12,227
Week previous	45,312	15,379	13,465
Same week year ago.....	34,753	10,678	14,100
Week ending November 26, 1938.....	1,781	279	423
Week previous	2,866	637	555
Same week year ago.....	2,102	197	592
Week ending November 26, 1938.....	2,050,046	491,760	231,942
Week previous	2,155,384	416,614	362,840
Same week year ago.....	1,835,227	476,427	222,732
Week ending November 26, 1938.....	555,164
Week previous	581,520
Same week year ago.....	389,145

LOCAL SLAUGHTERS.

Week ending November 26, 1938.....	7,467	1,657
Week previous	9,267	2,021
Same week year ago.....	6,786	1,673
Week ending November 26, 1938.....	13,754	2,216
Week previous	14,454	2,800
Same week year ago.....	14,367	2,298
Week ending November 26, 1938.....	42,586	16,250
Week previous	52,981	20,433
Same week year ago.....	40,715	15,440
Week ending November 26, 1938.....	47,569	3,023
Week previous	75,034	4,005
Same week year ago.....	47,859	3,577

LIVESTOCK COST AND YIELD

Average cost, yield and weight of livestock slaughtered under federal inspection, October, 1938, with comparisons:

	Oct., 1938.	Sept., 1938.	Oct., 1937.
Average cost per 100 lbs.:			
Cattle	\$ 6.95	\$ 7.03	\$ 6.60
Calves	7.80	7.90	7.20
Swine	7.87	8.32	10.13
Sheep and lambs	7.29	8.74	
Average yields, per cent:			
Cattle	52.65	52.99	50.81
Calves	54.88	54.63	55.30
Swine	73.14	73.01	74.14
Sheep and lambs	46.97	47.46	46.58
Lard	12.34	12.48	9.69
Average live weight, lbs.:			
Cattle	914.83	916.50	891.74
Calves	210.75	215.45	213.78
Swine	229.03	228.08	225.28
Sheep and lambs	82.88	82.18	83.52

LIVESTOCK SUPPLY SOURCES

Percentage of livestock slaughtered during October, bought at stockyards and direct, as reported follows:

	Oct., 1938.	Oct., 1937.	Oct. av.
Per cent.	Per cent.	Per cent.	
Cattle—			
Stockyards	77.70	79.45	84.82
Other	22.21	20.55	15.18
Calves—			
Stockyards	68.16	69.30	76.71
Other	31.84	30.70	23.29
Hogs—			
Stockyards	47.28	53.08	59.35
Other	52.72	46.92	40.65
Sheep and lambs—			
Stockyards	63.90	63.20	75.78
Other	36.01	36.80	24.22

TENNESSEE BEEF SHOWS

Beef cattle shows and sales are under way in Tennessee, two of the larger shows being scheduled for the coming week. At Nashville more than 600 head of fat cattle have been entered in the Tennessee Cattle Show and sale to be held in that city on December 7-9, where 4-H club boys and girls and adult farmers from 22 counties have entries. At Clarksville, Tenn., the first annual Cumberland Valley Beef Show will be held December 5-6, and a Baby Beef Week will be held on December 14-24.

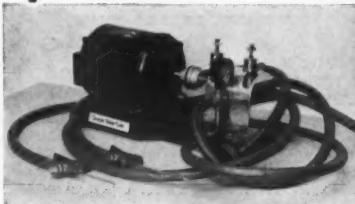
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"The Man You Know" THE PERFECT CURE



for making the
best in Sausage,
Hams and Bacon

Canadian Sales Office: 159 Bay St., Toronto

H. J. MAYER & SONS CO.

6819-27 S. Ashland Avenue, Chicago, Illinois

CANADIAN PLANT: WINDSOR, ONTARIO

AVENEX GREASE-PROOF GLASSINE AND PARCHMENT

Boost Sales and Profits by Preserving the
Quality and Freshness of Butter Longer!

Now, profit-minded butter producers are discovering an easy new way to help preserve and guard the fresh, fine flavor of their product, and give retailers and consumers a better, higher-scoring butter. They are using Avenex carton liners, paper treated with AVENEX (the pure food ingredient that retards oxidation), thus delaying rancidity and off-flavors. Avenex Liners boost profits by increasing sales and cutting waste. It will pay you to learn more about Avenex Butter Liners. So write now for FREE samples. Address:

THE QUAKER OATS CO.
17 Battery Place, New York City



GRINDER PLATES AND KNIVES

TRADE MARK

C. D. Reversible Plates, O. K. Knives with changeable blades and C. D. TRIUMPH Knives with changeable blades are used throughout the meat packing and sausage manufacturing field. C. D. equipment lasts longer, works better; plates will not crack, break or chip at cutting edges. Write the "Old Timer," Chas. W. Dieckmann, for complete details and prices of C. D. and O. K. knives, plates, sausage linking gauges, stock feed worms, studs, etc.

THE SPECIALTY MFRS. SALES CO.
2021 Grace Street Chicago, Illinois

F. C. ROGERS, INC.

NINTH AND NOBLE STREETS

PHILADELPHIA
BROKER
PACKINGHOUSE
PRODUCTS

HARRY K. LAX, General Manager

Member of New York Produce Exchange
and Philadelphia Commercial Exchange

UP and DOWN the MEAT TRAIL

Meat Packing 40 Years Ago

(From The National Provisioner, Dec. 3, 1898.)

Hog receipts at Chicago on Saturday, Nov. 26, 1898, were among the largest for any Saturday, totaling 41,528 head.

Three large Chicago packers, with plants in that city, East St. Louis, Omaha, Kansas City, Sioux City and St. Joseph, were reported to be planning direct telegraph and telephone connections between plants to reduce the annual cost of this service, amounting to approximately \$500,000.

G. H. Hammond Co. reported a net profit of \$132,195 for 15 months ended June 30, 1898. Of this profit \$35,040 was made by the English branch of the company.

Cincinnati Abattoir Co., Cincinnati, O., declared a semi-annual dividend of 3 per cent. Directors of the company were re-elected and chose Gen. Michael Ryan, president; H. Loewenstein, vice-president; Richard Ryan, treasurer; and Charles R. Hubbard, secretary.

Incorporators of Henry Muhs Co., Passaic, N. J., were George Muhs and Herbert Rumsey. Business was incorporated for \$500,000 and general offices of the company were at Paterson, N. J., with plants at Paterson and Passaic.

K. B. Armour, Armour Packing Co., Kansas City, was chosen president of the American Hereford Cattle Breeders Association.

The livestock exchange building at St. Joseph, Mo., was destroyed by fire on Nov. 28, 1898.

a proposal would be submitted to stockholders to authorize an issue of 30-year 5 per cent gold bonds.

Certificate of incorporation was filed by Adolf Gobel, Inc., Brooklyn, N. Y. Capital of the new corporation, which took over the business of Adolf Gobel, was \$300,000. Directors were Joseph G. Abramson, Luke J. Le Rolle and Sonia Dressel.

Chicago News of Today

Frederick W. Croll, a former executive of Armour and Company and well known in the meat industry, passed away at Chicago on November 24, from a heart ailment. He was 75 years old and served Armour and Company from 1888 until his retirement in 1925. During this time he was successively treasurer, vice president and director of the company. Mr. Croll is survived by his widow, a son and a daughter. The funeral was held on November 28 with burial at Memorial Park Cemetery.

Portrait of Charles E. Snyder, editor of the "Chicago Daily Drovers Journal" and for the past ten years president of the Saddle & Sirloin Club, was unveiled in the club on November 27, with nearly 300 persons prominent in the livestock and meat industry present. R. C. Pollock, general manager of the National Live Stock and Meat Board, made the presentation and O. T. Henkle, vice-president and general manager Union Stock Yards Co., the speech of acceptance.

Arthur Jones, of Marples, Jones & Co., Liverpool, England, was a visitor in

Chicago this week following a trip to Austin, Minn. Mr. Jones' company represents the Hormel interests in Liverpool. He left for New York early in the week to sail for home.

Among those attending the annual meeting of the Association of American Producers of Domestic Inedible Fats in Chicago this week were Carl C. and Henry J. Baas, Columbus Rendering Co., Columbus, O.; Waldo L. Behr, Wayne Soap Co., Detroit, Mich.; Harold G. Buckley, Youngstown Hide & Tallow Co., Youngstown, O.; Edward T. Brice, Riverdale Products Co., Chicago; H. C. Burrichter, Baugh & Son, Philadelphia, Pa.; A. C. Collins, Pittsburgh Melting Co., Pittsburgh; J. W. Varss, Consolidated Rendering Co., Boston; Fred J. Dorsey, Edinburg Rendering Co., Edinburg, Ind.; H. G. Hunham, National By-Products, Inc., Des Moines; John Evald, Indianapolis Hide & Tallow Co., Indianapolis; Joe Free, Milwaukee Tallow & Grease Co., Milwaukee; E. T. Frith, E. E. Frith Co., Dubuque, Ia.; F. P. Hall, Sioux Falls Rendering Co., Sioux Falls, S. D.; Arthur M. Hayes, Van Iderstein Co., Long Island City.

Others in attendance at the renderers' meeting were E. H. Hoelscher, Chemical Products Co., Cincinnati, O.; Gust Hoglund, Hoglund Bros. Renderers, Minne-

EXPERT CATTLE DRIVER

Strike of livestock handlers employed by Union Stock Yards Co., Chicago, resulted in executives and clerks being called upon to drive and weigh livestock. Shown here is Charles R. Rice, president of the Chicago Livestock Exchange, trying his hand as a cattle driver.

Meat Packing 25 Years Ago

(From The National Provisioner, Dec. 8, 1913.)

Livestock receipts at principal markets for the 11 months to December 1, 1913, showed 100,000 fewer cattle and half a million less hogs than in 1912.

Grand champion steer of the 1913 International Livestock Exposition was owned by J. D. McGregor, Brandon, Manitoba, Can., who also showed the 1912 champion. The winner was a 1470 lb. 2-year-old Angus.

Heaviest imports of beef since the tariff law permitted free entry were received during the week ended November 26, 1913, when a total of 16,911 quarters arrived. Of these 13,981 quarters were chilled beef from Argentina and 2,930 quarters frozen beef from Australia.

Cudahy Packing Co. reported a net profit of \$1,329,178 on sales totaling \$104,408,789.

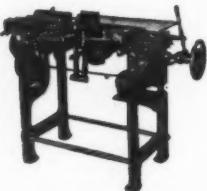
Swift & Company announced that at the annual meeting on January 2, 1914,



REDUCE
LARD AND SHORTENING
CARTON PACKAGING COSTS
... with PETERS MACHINES



Left: ADJUSTABLE PETERS JUNIOR CARTON FORMING AND LINING MACHINE which sets up 30-40 cartons per minute, requiring one operator. Fully automatic SENIOR MODEL MACHINE also available to set up 50-60 cartons per minute.



Right: ADJUSTABLE PETERS JUNIOR CARTON FOLDING AND CLOSING MACHINE which automatically closes 30-40 cartons per minute, requiring no operator. Also SENIOR MODEL MACHINE available to close 50-60 cartons per minute.

{ Mail us samples of your cartons or send their sizes to us and ask us to recommend machines to set up and close them economically. We will promptly send you complete information on these modern machines. }

PETERS MACHINERY CO.
 4700 Ravenswood Ave. Chicago, Ill.

TONER-UPPERS
 BY MAC
 (THE MEAT MAN)



**3 PROFIT-MAKERS FOR
 THE HOLIDAY SEASON**

(II More—Free—if You Ask For Them)

TON up the flavor of your pork products and tone up your sales. Mapleine will help you do both.

LOOK FOR THE CRES-CENT. Be sure you use Crescent Mapleine in your pork products. For Mapleine is a pure vegetable flavoring. It has been used for almost a third of a century by manufacturers everywhere. Don't accept substitutes.

ADDS NEW APPEAL. Loaf specialties are good sellers.

Minced Ham Loaf is a steady repeat item. Mapleine brings out the flavor, adds new appeal. Ask for the formula.

SELLS SAUSAGE. Smoked Sausage and Wieners have new taste appeal and sales appeal when you add Mapleine to the formula. Use 1 to 4 ounces Mapleine for each 100 pounds meat.

FREE. 14 profit-making tested-in-use formulas, plus free try-out bottle of Mapleine. Write now. Crescent Mfg. Co., 644 Dearborn St., Seattle, Wash.

MAPLEINE
 BRINGS OUT NATURAL MEAT FLAVORS

Jiffy

CURING TABLETS

"If you can count—you can't go wrong." New, fast-dissolving tablets for curing meat . . . just another of STANGE'S exclusive products! No chance for error . . . you simply count. One tablet to every 50 pounds of meat. Write for samples.

WM. J. STANGE CO.

2536-40 W. MONROE ST., CHICAGO

Western Branches: 923 E. 3rd St., Los Angeles; 1930 Sansome St., San Francisco. In Canada: J. H. Stafford Industries, Ltd., 24 Hayter St., Toronto, Ont.



— remember that Philadelphia Theatres, Shops, Sports and Transportation facilities are but a step away from the

**BELLEVUE
 STRATFORD**

In the Heart of Philadelphia

CLAUDE H. BENNETT, General Manager

See PHILADELPHIA . . . on your World's Fair Trip

apolis; E. F. Hopton, Sanitary Rendering Co., Cedar Rapids; W. Saabs, New Butler Rendering Co., Milwaukee; E. J. Lundhardt, National By-Products, Inc., Des Moines; B. J. McWalters, Theobald Industries, Kearney, N. J.; Don. M. Pfiffer, Akron Soap Co., Akron, O.; A. W. Cuyahoga Soap Co., Cuyahoga, N. Y.; H. A. Brothers, Stadler Products Co., Cleveland; Chas. W. Swingle, C. W. Swingle & Co., Lincoln, Neb.; R. M. Thiesen, Oshkosh Soap Co.; Claude E. Thompson, Frankfort Rendering Co., Frankfort, Ind.; Phil Wright, Springfield Rendering Co., Springfield, Ill.; H. R. Sage, Mutual Rendering Co., Philadelphia; N. J. Allbright, Allbright-Nell Co., Chicago, and A. B. Lloyd, Cincinnati Butchers' Supply Corporation.

Julius Lipton, well-known figure in the meat packing and sausage industry

has, after 8½ years of service with the Visking Corporation, resigned from that organization to become sales manager in the Middlewestern territory of the Afral Corporation of New York, with headquarters in Chicago. Comparatively new in the industry, Afral has made remarkable progress in the manufacture and

sale of quality cures and seasonings. The best wishes of his many friends accompany Mr. Lipton in his new field of endeavor.

There was no livestock trading on the strike-bound Chicago market this week, except for a short session Wednesday to clean up held-over hogs and stock show rejects. The Chicago Live Stock Exchange has negotiated an embargo under which railroads and other transportation agencies will not accept livestock consigned to the Chicago market until the dispute is settled.

New York News Notes

A. T. Budgell, wool department, Wilson & Co., Boston, Mass., was a visitor to New York last week.

M. V. Lewis, production personnel department, Armour and Company, Chicago, spent a few days in the East last week and visited at the plant of the New York Butchers Dressed Meat Co.

Sanford H. Schneider, manager, meat department, Nathan Schweitzer Co., poultry, meat and game purveyors of 409 West 14th st., New York, and a nephew of Nathan, Isidor, and William Schweitzer, married Miss Miriam Youngerman of Chicago, on November 30 at the home of his sister, Mrs. Phillip S. Lavine. After a honeymoon in Chicago and other mid-western cities, the couple will make their home at the Standish Hall hotel, New York.

Week Ending December 3, 1938



JULIUS LIPTON



Countrywide News Notes

T. H. Hocker, purchasing agent, Geo. A. Hormel & Co., Austin, Minn., has been elected to the board of directors. Other recent changes at Hormel include the promotion of C. D. Bigelow, formerly assistant secretary, to secretary in place of John G. Hormel, who withdrew because he now lives in California and is no longer active in business. R. D. Gower, assistant comptroller, now is assistant secretary and assistant comptroller.

President H. H. Keim and Mrs. Keim, H. H. Keim Co., Nampa, Idaho, recently celebrated their fiftieth wedding anniversary and at the same time their son, William H. Keim, treasurer, and Mrs. Keim, celebrated their twenty-fifth anniversary.

William J. Ritz, sales representative of Cornelius Packing Co., Los Angeles, Calif., died on November 23 at his home after becoming ill at the plant. Holder of the 25-year service award of the Institute of American Meat Packers, he had lived and worked in Los Angeles for



THEY HAD A GOOD TIME

Mr. and Mrs. Wm. Greenhouse snapped at the recent packers' convention. Mr. Greenhouse is president of Renee Packing Co., Inc., East Syracuse, and general manager of Greenhouse Bros. & Finkelstein, wholesale meat dealers, Syracuse, N. Y.

MEAT BY TELEVISION

Newest meat promotion activity of the National Live Stock and Meat Board was a television meat demonstration program given in Los Angeles, Calif., on November 23. Davenport R. Phelps, Western representative, and Happy Home Hour director Norma Young, are seen discussing quality beef selection while the television technician moves his camera to give television fans a close-up view of the meats.

17 years, being associated successively with Golden State Meat Co., Associated Meat Co., Sterling Meat Corp. and Cornelius Packing Co. Mr. Ritz was born in Bloomington, Ill., in 1880, entering the retail meat business with his father.

Simon Muckenthaler, foreman of the sausage department, Tovrea Packing Co., Phoenix, Ariz., died recently from injuries suffered in an accident. He was born in Bavaria, came to the United States in 1903 and had been employed by the Tovrea company since 1920.

Associated Meat Producers, Inc., cooperative organization of Idaho livestock producers, has taken an option on the plant of the Idaho Packing Co., Twin Falls. The cooperative had planned to build its own plant but may take over the Twin Falls establishment instead if the membership approves this course at the annual meeting on December 6.

G. D. Strauss, president, Memphis Packing Corp., and F. B. Collins, Swift & Company, Memphis, Tenn., were recently elected directors of the Mid-South Fair, Memphis.

Hull & Dillon Packing Co., Pittsburgh, Kans., just started the tenth consecutive year of classes in packinghouse practice for employees of the company. Vice president E. D. Henneberry states that 37 new textbooks were procured and it was the hope of both executives and workers "to remain students for many years."

RETAIL MEAT PRICES

Average of semi-monthly prices at New York and Chicago for all grades of pork and good grade of other meats in mostly cash and carry stores.

NEW YORK. CHICAGO.

	Nov. 15, 1938.	Nov. 15, 1937.								
Beef:										
Porterhouse steak	.44	.51	.44	.43	.47	.40				
Sirloin steak	.39	.44	.38	.39	.39	.36				
Round steak ²	.38	.42	.36	.34	.34	.31				
Rib roast, 1st 6 cuts	.31	.37	.31	.30	.37	.28				
Chuck roast	.24	.30	.24	.23	.24	.21				
Plate beef	.16	.21	.16	.15	.16	.14				
Lamb:										
Legs	.26	.30	.27	.26	.30	.25				
Loin chops	.39	.43	.38	.41	.43	.36				
Rib chops	.33	.35	.31	.36	.37	.32				
Stewing	.11	.16	.13	.15	.16	.14				
Pork:										
Chops, center cuts	.33	.36	.35	.31	.34	.31				
Bacon, strips	.34	.40	.38	.33	.38	.35				
Bacon, sliced	.39	.45	.42	.38	.46	.41				
Hams, whole	.30	.31	.31	.28	.29	.29				
Picnics, smoked	.20	.26	.22	.20	.24	.22				
Lard	.15	.18	.18	.12	.15	.15				
Veal:										
Cutlets	.43	.48	.44	.40	.39	.36				
Loin chops	.35	.39	.37	.36	.32	.33				
Rib chops	.30	.34	.33	.32	.29	.28				
Stewing (breast)	.16	.19	.18	.16	.16	.14				

NEW CALIFORNIA PLANT

(Continued from page 17.)

larger type. A large refrigerator truck is used for the longer hauls.

Progressive Packer

Mr Anker is one of the spectacular figures in the meat industry on the Pacific coast. Arriving in Modesto 33 years ago, when he was but 18 years of age, he started to work in a retail meat shop and after 12 years opened his own meat market in partnership with T. J. Gottle. This, with a small abattoir, was operated until 1930 when he withdrew from the partnership and established a packing business.

Late last spring, when Mr. Anker opened his new plant, he invited livestock producers, meat retailers and all others interested in seeing meat manufacture under modern conditions. Several thousand came and, in addition to a trip through the plant, they were served barbecued beef and other refreshments.

Miss Marjorie Anker takes an active part in the business, being in full charge of credits and accounting.

OCTOBER CHAIN STORE SALES

Daily average sales of chain grocery stores during October were the same as for October 1937, when they were higher than for any like month since 1930, according to preliminary estimates by the Bureau of Foreign and Domestic Commerce.

Because of the little change from September sales, the seasonably adjusted index figure receded only slightly to 94% for October from the September index of 95. Sales for the first ten months of the year were 2½ per cent below those for the corresponding period of 1937. Index is derived from total dollar sales of 10 large chains.

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on December 1, 1938.

Fresh Beef:	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
STEERS, Choice ¹ :				
400-500 lbs.	\$16.50@18.50		\$17.50@19.00	\$18.00@20.00
500-600 lbs.	16.50@18.50		17.50@19.00	18.00@20.00
600-700 lbs.	16.50@18.50	\$17.50@18.50	17.50@19.00	
700-800 lbs.	16.50@18.50	17.50@19.00	17.50@19.00	

STEERS, Good ¹ :				
400-500 lbs.	14.50@16.50		15.00@17.50	16.00@18.00
500-600 lbs.	14.50@16.50		15.00@17.50	16.00@18.00
600-700 lbs.	14.50@16.50	15.00@17.50	15.00@17.50	16.00@18.00
700-800 lbs.	14.50@16.50	15.00@17.50	15.00@17.50	16.00@18.00

STEERS, Medium ¹ :				
400-600 lbs.	13.50@14.50		13.50@15.00	14.00@16.00
600-700 lbs.	13.50@14.50	13.50@15.50	13.50@15.00	14.00@16.00

STEERS, Common (Plain) ¹ :				
400-600 lbs.	12.50@13.50	12.50@13.50	12.50@13.50	
COWS (all weights):				
Choice				
Good	11.50@12.50	12.00@13.00	12.00@13.00	13.00@13.50
Medium	11.00@11.50	11.50@12.00	11.50@12.00	12.00@13.00
Common (plain)	10.50@11.00	11.00@11.50	11.00@11.50	11.00@12.00

Fresh Veal and Calf:				
VEAL (all weights):				
Choice				
Good	15.00@16.00	16.50@17.50	17.00@18.50	17.00@18.00
Medium	14.00@15.00	14.50@16.50	14.50@17.00	15.00@17.00
Common (plain)	13.00@14.00	13.50@14.50	13.00@15.00	13.00@15.00
CALF (all weights):				
Choice				
Good	11.50@12.50		13.00@14.50	13.00@14.00
Medium	11.00@11.50		12.00@13.00	11.50@13.00
Common (plain)	10.50@11.00		11.00@12.00	10.00@11.50

Fresh Lamb and Mutton:				
LAMB, Choice:				
38 lbs. down	17.50@18.50	19.50@20.50	18.50@19.50	20.00@21.00
39-45 lbs.	17.50@18.50	19.00@20.00	18.00@19.00	19.50@20.50
46-55 lbs.	16.50@17.50	18.50@19.50	17.50@18.50	18.50@19.50
LAMB, Good:				
38 lbs. down	16.50@17.50	19.00@20.00	18.00@18.50	18.00@19.00
39-45 lbs.	16.50@17.50	18.50@19.50	17.50@18.50	18.00@19.00
46-55 lbs.	15.50@16.50	18.00@19.00	17.00@18.00	18.00@19.00
LAMB, Medium:				
All weights	15.00@16.50	17.00@18.00	15.00@17.00	16.00@18.00
LAMB, Common (Plain):				
All weights	13.00@15.00	15.50@17.00	14.00@15.00	15.00@16.00
MUTTON (Eve.), 70 lbs. down:				
Good	8.00@ 9.00	9.50@10.50	9.00@10.00	
Medium	7.00@ 8.00	8.50@ 9.50	8.00@ 9.00	
Common (plain)	6.00@ 7.00	7.50@ 8.50	7.00@ 8.00	

Fresh Pork Cuts:				
LOINS:				
8-10 lbs.	14.50@15.50	16.00@17.00	15.50@16.50	15.50@17.00
10-12 lbs.	14.50@15.50	16.00@17.00	15.50@16.50	15.50@17.00
12-15 lbs.	14.00@15.00	15.50@16.50	14.50@15.50	15.00@16.50
16-22 lbs.	13.50@14.50			
SHOULDERS, Skinned, N. Y. Style:				
8-12 lbs.	12.50@13.00		13.50@15.00	14.00@15.00
PICNICS:				
6-8 lbs.		13.50@14.50		
BUTTS, Boston Style:				
4-8 lbs.	14.00@14.50		15.50@17.00	15.50@17.50
SPARE RIBS:				
Half Sheets	12.50@13.50			
TRIMMINGS:				
Regular	8.50@ 9.00			

¹Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ²Includes sides at Boston and Philadelphia.

Haley and Nick and Joseph Heisler.

The Salfer meat market, Chinook, Mont., has been purchased by the Buttrey Co.

Leslie O. Weston is opening a meat market in Oakland, Calif., at 3008 Hopkins st.

Meat market of Edward Ruebling, Oakland, Calif., has been moved to new quarters at 3718 San Pablo ave.

N. H. Bever has taken over the Philip Schneider meat business at Cannon Falls, Minn.

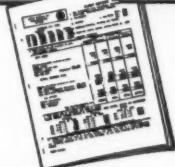
Meat business of E. N. Branstad, Forest City, Ia., has been taken over by Andrew Clauson.



Are **YOU** getting
FULL MEASURE
for your advertising dollar?

You buy sugar by the pound ... coal by the ton ... electricity by the kilowatt ... and if you are wise, you buy advertising space by an equally accurate measure

the **ABC REPORTS**



TODAY more than ever, successful advertising depends on careful selection of media.

To judge a publication's worth without knowing exactly the nature and extent of its circulation, is as unbusinesslike and wasteful as buying coal without a standard of weight.

For any publication . . . newspaper, farm paper, business paper, magazine . . . the true measure of advertising value is **NET PAID CIRCULATION**. How much is there? Where is it? How was it obtained? A.B.C. reports answer these questions completely. They give verified information on the *quantity*, and an important index of the *quality* of circulation.

Always make A.B.C. reports your starting point in buying advertising space. If you do not have the latest A.B.C. report on any publication in which you may be interested, ask for it. Demand it. Study it. Then, judge soundly how the circulation fits in with your sales program.

Our A.B.C. report is ready for all advertisers. Ask for it today!

PTHE NATIONAL **Provisioner**

**An A.B.C.
Publication**

A.B.C. = Audit Bureau of Circulations = FACTS as a yardstick of advertising value

Chicago Market Prices

WHOLESALE FRESH MEATS

Carcass Beef

	Week ended	Cor. week,
	Nov. 30, 1938.	1937.
Prime native steers—		
400-600	19 1/4	23 2/4
600-800	19 1/4	24 2/5 1/2
800-1000	19 1/4	25 2/5 1/2
Good native steers—		
400-600	16 1/2 @ 17 1/2	19 2/0
600-800	17 1/2 @ 17 1/2	19 2/0
800-1000	17 1/2 @ 17 1/2	19 2/0
Medium steers—		
400-600	14 @ 14 1/2	15 @ 16
600-800	14 @ 14 1/2	15 @ 16
800-1000	14 1/2 @ 15	15 @ 15 1/2
Heifers, good, 400-600	15 1/2 @ 16 1/2	14 @ 16
Cows, 400-600	10 1/2	10 @ 11
Hind quarters, choice	23 1/2	29
Fore quarters, choice	16 1/2	18

Beef Cuts

Steer loins, prime	38	50
Steer loins, No. 1	33	42
Steer loins, No. 2	28	33
Steer short loins, prime	50	65
Steer short loins, No. 1	40	55
Steer short loins, No. 2	32	38
Steer loin ends (hips)	28	30
Steer loin ends, No. 2	27	27
Cow loins	18	16
Cow short loins	20	20
Cow loin ends (hips)	16	13
Steer ribs, prime	30	38
Steer ribs, No. 1	29	32
Steer ribs, No. 2	23	27
Cow ribs, No. 2	16	13
Cow ribs, No. 3	12	10 1/2
Steer rounds, prime	18	18
Steer rounds, No. 1	17	16
Steer rounds, No. 2	15 1/2	15 1/2
Steer chuck, prime	15 1/2	15 1/2
Steer chuck, No. 1	15	15
Steer chuck, No. 2	14	14
Cow rounds	13	11 1/2
Cow chuck	11	10 1/2
Steer plates	11	15
Medium plates	9	15
Briskets, No. 1	13 1/2	22
Steer naval ends	9 1/2	13
Cow naval ends	8 1/2	10
Fore shanks	7 1/2	8
Hind shanks	7 1/2	8
Strip loins, No. 1, bals.	55	70
Strip loins, No. 2	50	50
Sirloin butts, No. 1	29	35
Sirloin butts, No. 2	21	20
Beef tenderloins, No. 1	63	75
Beef tenderloins, No. 2	50	55
Round butts	12 1/2	13
Flank steaks	20	20
Shoulder clods	14	14 1/2
Hanging tenderloins	17	16
Inside, green, 6@8 lbs.	15 1/2	15 1/2
Outsides, green, 5@6 lbs.	13 1/2	15
Knuckles, green, 5@6 lbs.	14 1/2	16

Beef Products

Brains (per lb.)	7	9
Hearts	10	11
Tongues	20	19
Sweetbreads	17	23
Ox tails	12	12
Fresh tripe, plain	10	9
Fresh tripe, H. C.	11 1/2	11 1/2
Livers	19	20
Kidneys, per lb.	10	9

Veal

Choice carcass	16	17
Good carcass	13	15
Good saddles	20	21
Good racks	12	14
Medium racks	10	12

Veal Products

Brains, each	10	11
Sweetbreads	34	35
Calf livers	49	38

Lamb

Choice lambs	10	20
Medium lambs	17	18
Choice saddle	22	22
Medium saddle	20	20
Choice fore	16	16
Medium fore	14	15
Lamb fries, per lb.	31	30
Lamb tongues, per lb.	16	15
Lamb kidneys, per lb.	20	20

Mutton

Heavy sheep	7	9
Light sheep	9	10
Heavy saddles	9	11
Light saddles	11	12
Heavy fore	5	7
Light fore	7	8
Mutton legs	12	14
Mutton loins	10	12
Mutton stew	5	7
Sheep tongues, per lb.	12 1/2	12 1/2
Sheep heads, each	10	14

Fresh Pork and Pork Products

Pork loins, 8@10 lbs. av.	16	18
Picnics	13	13
Tenderloins	35	35
Spare ribs	13	12
Back fat	9	12
Back fat, trim	14	15
Boneless butter cellar trim, 2@4	20	24
Hocks	10	10
Tails	10	12
Neck bones	4 1/2	4 1/2
Slim bones	11	13
Blade bones	12	12
Feet	4	5
Kidneys, per lb.	10	9
Livers	12	11
Brains	9	9
Ears	3	5
Snouts	5	10
Heads	7 1/2	10
Chitterlings	5	6 1/2

DRY SALT MEATS

Clear bellies, 14@16 lbs.	12	12 1/4
Clear bellies, 16@20 lbs.	11 1/2	12
Ham bellies, 25@30 lbs.	11	11
For backs, 10@12 lbs.	6	6
Fat backs, 14@16 lbs.	7	7
Regular plates	8 1/4	8 1/4
Jowl butts	6 1/2	6 1/2

WHOLESALE SMOKED MEATS

Fancy reg. hams, 14@16 lbs., parchment paper	20 1/2	21
Fancy skd. hams, 14@16 lbs., parchment paper	22	22 1/2
Standard reg. hams, 14@16 lbs., plain	19 1/2	20
Standard reg. hams, 14@16 lbs., short ham, plain	19 1/2	17
Picnics, 4@8 lbs., long shank, plain	15 1/2	16
Fancy bacon, 6@8 lbs., parchment paper	23	23 1/2
Standard bacon, 6@8 lbs., plain	19	20
No. 1 beef sets, smoked		
Inside, 8@12 lbs.	36	37
Outside, 5@9 lbs.	32	33
Knuckles, 5@9 lbs.	33	34
Cooked hams, choice, skin on, fatted		
Cooked hams, choice, skinless, fatted	30 1/2	31 1/2
Cooked picnics, skin on, fatted		
Cooked picnics, skinned, fatted	28 1/2	29 1/2

BARRELED PORK AND BEEF

Clear fat back pork:		
70-80 pieces	\$14.00	
80-100 pieces	13.75	
100-125 pieces	13.50	
Bean pork	20.00	
Brisket pork	21.00	
Clear plate pork, 25-35 pieces	14.50	
Plate beef	23.00	
Extra plate beef	24.00	

SAUSAGE MATERIALS

(Packed basis.)

Regular pork trimmings	8	8 1/2
Special lean pork trimmings 85%	15	15 1/2
Extra lean pork trimmings 95%	14	16 1/2
Pork cheek (trimmed)	8	8 1/2
Pork livers	8	9
Native boneless bull meat (heavy)	12 1/2	13 1/2
Shank meat	11 1/2	12 1/2
Boneless chuck	11 1/2	12 1/2
Beef trimmings	10 1/4	9
Porcini canning, 350 lbs. and up.	87	87
Dressed after canning, 400 lbs. and up.	67	67
Dr. bologna bulls, 600 lbs. and up.	10 1/2	10 1/2
Pork tongues, canner trim, S. P.	14	14
Bologna in beef bungs, choice	17 1/2	17 1/2
Bologna in beef middles, choice	17 1/2	17 1/2
Liver sausage in beef rounds	14 1/2	14 1/2
Liver sausage in hog bungs	17 1/2	17 1/2
Smoked liver sausage in hog bungs	15	15
Head chevres	21	21
New England luncheon specialty	22 1/2	22 1/2
Minced luncheon specialty, choice	18 1/2	18 1/2
Tongue sausage	27 1/2	27 1/2
Blood sausage	17 1/2	17 1/2
Souse	17	17
Polish sausage	22 1/2	22 1/2

DRY SAUSAGE

Cervelat, choice, in hog bungs	40
Thuringer cervelat	20 1/2
Farmer cervelat	28 1/2
Holsteiner	27 1/2
B. C. salami, choice	37
Milano, salami, choice in hog bungs	36
B. C. salami, new condition	21
Frisses, choice, in hog middles	34
Genoa style salami, choice	44
Pork cervelat	32
Mortadella, new condition	21
Capicola	46
Italian style hams	33
Virginia hams	36

LARD

Prime steam, cash, Bd. Trade	6.82 1/2
Prime steam, loose, Bd. Trade	6.62 1/2
Prime steam, 100 lbs., Chicago	8.75
Kettle rend. tierces, f.o.b. Chgo.	9.75
Leaf, kettle rendered, tierces, f.o.b. Chicago	10.25
Neutral, tierces, f.o.b. Chicago	9.85
Shortening, tierces, c.a.f.	9.75

OLEO OIL AND STEARINE

Extra oleo oil (in tierces)	8 1/2
Prime No. 2 oleo oil	8 1/2
Prime oleo stearine	6 1/2

TALLOWS AND GREASES

(Loose, basis Chicago.)

Edible tallow, 1% acid	6
Prime packers tallow, 3-4% acid	5 1/2
No. 1 tallow, 10% f.f.a.	5 1/2
Special tallow	5 1/2
Choice white grease, all hog	5 1/2
A-White grease, 4% acid	5
B-White grease, maximum 5% acid	5
Yellow grease, 16-20 f.f.a.	5
Brown grease, 25 f.f.a.	5

ANIMAL OILS

Prime edible lard oil	10
Prime burning oil	9
Prime lard oil-inedible	9
Extra W. S. lard oil	9
Extra lard oil	8
Extra No. 1 lard oil	8
No. 1 lard oil	8
No. 2 lard oil	8
Admiral lard oil	8 1/2
20° C. T. neatsfoot oil	11 1/2
Pure neatsfoot oil	9
Prime neatsfoot oil	5
Extra neatsfoot oil	8
No. 1 neatsfoot oil	8 1/2

(Continued on page 46.)

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SHIPPERS OF STRAIGHT AND MIXED CARS OF

BEEF-PORK-SAUSAGE-PROVISIONS

BUFFALO - - WICHITA

Chicago Markets

(Continued from page 44.)

CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. w/sea stock):	
In 425-lb. bbls., delivered.....	\$ 8.75
Saltpeper, less than ton lots:	
Dbl. refined granulated.....	6.90
Small crystals.....	7.90
Medium crystals.....	8.25
Large crystals.....	8.65
Dbl. rfd. gran. nitrate of soda.....	3.75
Salt, per ton, in minimum car of 30,000	
Rate only, f.o.b. Chicago:	
Granulated.....	7.20
Medium, undried.....	9.70
Medium, dried.....	10.20
Rock.....	6.80
Sugar—	
Raw, 90 basis, f.o.b. New Orleans.....	@ 2.90
Second sugar, 90 basis.....	None
Standard gran., f.o.b. refiners (2%).....	@ 4.55
Packers' curing sugar, 100 lb. bags,	
f.o.b. Reserve, La., less 2%.....	@ 4.15
Packers' curing sugar, 250 lb. bags,	
f.o.b. Reserve, La., less 2%.....	@ 4.05
Dextrose, in car lots, per cwt. (in paper bags)	@ 3.74

SAUSAGE CASINGS

(F. O. B. Chicago.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack.....	@ 17
Domestic rounds, 140 pack.....	28
Export rounds, wide.....	645
Export rounds, medium.....	626
Export rounds, narrow.....	640
No. 1 weansands.....	606
No. 2 weansands.....	604
No. 1 bungs.....	610
No. 2 bungs.....	607
Middle, select, wide, 262% in.....	638
Middle, select, extra wide, 24 in. and over.....	645
Dried bladders	
12-15 in. wide, flat.....	.75
16-18 in. wide, flat.....	.85
8-10 in. wide, flat.....	.35
6-8 in. wide, flat.....	.25
Hog casings:	
Narrow, per 100 yds.....	2.25
Normal, special, per 100 yds.....	2.10
Medium, regular.....	.60
English, medium.....	1.35
Wide, per 100 yds.....	1.10
Extra wide, per 100 yds.....	.90
Export bungs.....	.23
Large prime bungs.....	.18
Medium prime bungs.....	.10
Small prime bungs.....	.04
Middles, per set.....	.18
Stomach.....	.09

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole.	Ground.	Per lb.	Per lb.
Allspice, Prime.....	15%	17		
Reftified.....	16	18		
Cilli Pepper.....	..	19%		
Cilli Pepper, Western.....	..	19		
Cloves, Ambyna.....	20	30		
Madagascar.....	17	20%		
Zanzibar.....	19	22		
Ginger, Jamaica.....	15	17		
African.....	9	11		
Mace, Fancy Bands.....	61	66		
East India.....	56	60		
E. I. & W. I. Blend.....	..	55		
Mutton Flour, Fancy.....	22%	15		
Nutmeg, Fancy Bands.....	20	21		
East India.....	21	21		
E. I. & W. I. Blend.....	16%	16%		
Paprika, Extra Fancy.....	40	40		
Pepina Sweet, Red Pepper.....	20%	20%		
Pimelox (220-lb. bbls.).....	25%	25		
Pepper, Cayenne.....	26	26		
Red Pepper, Fancy 1.....	18	18		
Pepper, Black Alepny.....	9 1/2	10 1/2		
Black Lampone.....	7 1/2	8 1/2		
Black Tellcherry.....	10	11		
White Java Muntok.....	10	12		
White Singapore.....	9%	11%		
White Packers.....	..	11		

SEEDS AND HERBS

	Ground for	Whole.	Sausage.
Caraway Seed.....	9	11	
Celery Seed, French.....	17	20	
Comino Seed.....	11%	14	
Coriander, Morocco Bleached.....	8	..	
Coriander, Morocco Natural No. 1.....	9 1/2	11 1/2	
Mustard Seed, Dried, Yellow.....	9 1/2	12 1/2	
American.....	7 1/2	10 1/2	
Marjoram, French.....	17	20	
Oregano.....	13 1/2	16	
Sage, Dalmatian, Fancy.....	8 1/2	10 1/2	
Dalmatian No. 1.....	7 1/2	9 1/2	

New York Market Prices

LIVE CATTLE

Steers, good and choice, 1,137-1,210-lb. \$	@ 12.00
Steers, good.....	10.00 @ 11.50
Steers, medium.....	9.00 @ 9.75
Cows, medium.....	5.75 @ 6.25
Bulls, medium.....	5.00 @ 7.25

LIVE CALVES

Vealers, good and choice.....	\$ 10.00 @ 12.50
Vealers, medium.....	7.50 @ 8.00
Calves, good and choice.....	7.25 @ 8.50
Calves, common and medium.....	5.25 @ 6.75

LIVE HOGS

Hogs, good to choice.....	\$ @ 8.15
---------------------------	-----------

LIVE LAMBS

Lambs, good to choice.....	\$ 10.50 @ 10.75
Lambs, common.....	6 @ 7.00
Sheep, common to choice.....	2.00 @ 4.00

DRESSED BEEF

City Dressed.

Choice, native, heavy.....	29 1/2 @ 21 1/2
Choice, native, light.....	29 @ 21
Native, common to fair.....	16 @ 19

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.....	19 @ 20%
Native choice yearlings, 440@600 lbs. av.....	19 @ 20
Good to choice heifers.....	17 @ 18
Good to choice cows.....	16 @ 17
Common to fair cows.....	14 @ 15
Fresh bologna bulls.....	12 @ 13

BEEF CUTS

	Western.	City.
No. 1 ribs.....	25 @ 27	26 @ 28
No. 2 ribs.....	29 @ 24	23 @ 24
No. 3 ribs.....	19 @ 21	21 @ 22
No. 1 loins.....	40 @ 48	44 @ 50
No. 2 loins.....	30 @ 40	30 @ 42
No. 1 hinds and ribs.....	22 @ 24	23 @ 25
No. 2 hinds and ribs.....	20 @ 22	20 1/2 @ 22 1/2
No. 1 rounds.....	17 @ 18	17 @ 18
No. 2 rounds.....	16 @ 17	16 @ 17
No. 3 rounds.....	15 @ 16	15 @ 16
No. 1 chuck.....	16 @ 17	18 @ 18
No. 2 chuck.....	15 @ 15 1/2	16 @ 16
No. 3 chuck.....	14 @ 14	16 @ 16
City dressed, bologna.....	13 @ 14	14 @ 14
Rolls, reg. 6 1/2 lbs. av.....	23 @ 25	24 @ 25
Rolls, reg. 4 1/2 lbs. av.....	18 @ 20	18 @ 20
Tenderloins, 4 1/2 lbs. av.....	50 @ 60	50 @ 60
Tenderloins, 5 1/2 lbs. av.....	50 @ 60	50 @ 60
Shoulder clods.....	16 @ 18	16 @ 18

DRESSED VEAL

Good.....	17 @ 18
Medium.....	16 @ 17
Common.....	15 @ 16

DRESSED SHEEP AND LAMBS

Spring lambs, good.....	20 @ 21
Spring lambs, good to medium.....	19 @ 20
Spring lambs, medium.....	18 @ 19
Sheep, good.....	8 @ 10
Sheep, medium.....	7 @ 9

DRESSED HOGS

Hogs, good and choice (90-140 lbs., head on; leaf fat in).....	\$ 12.25 @ 13.00
--	------------------

FRESH PORK CUTS

Pork loins, fresh, Western, 10@12 lbs. av.....	6 @ 17 1/2
Pork tenderloins, fresh.....	6 @ 37
Pork tenderloins, frozen.....	6 @ 33
Shoulder steaks, 10@12 lbs. av.....	15 @ 20
Butts, boneless, Western.....	15 @ 20
Butts, regular, Western.....	16 @ 20
Hams, Western, fresh, 10@12 lbs. av.....	6 @ 23
Picnic, 4@6 lbs. av.....	18 @ 19
Picnics, 6@10 lbs. av.....	18 @ 19
City pickled hams, 8@12 lbs. av.....	20 @ 21
City boneless hams, Western.....	20 @ 21
Skinned hams, 18@20 lbs. av.....	24 @ 25
Skinned hams, 12@14 lbs. av.....	23 @ 24
Skinned hams, 16@18 lbs. av.....	24 @ 25
Skinned hams, 18@20 lbs. av.....	24 @ 25

COOKED HAMS

Cooked hams, choice, skin on, fatted.....	@ 38
Cooked hams, choice, skinless, fatted.....	@ 39

SMOKED MEATS

Regular hams, 3@10 lbs. av.....	23 1/2 @ 24 1/2
Regular hams, 10@12 lbs. av.....	22 @ 23
Regular hams, 12@14 lbs. av.....	22 @ 23
Skinned hams, 10@12 lbs. av.....	23 @ 24
Skinned hams, 12@14 lbs. av.....	23 @ 24
Skinned hams, 16@18 lbs. av.....	24 @ 25
Skinned hams, 18@20 lbs. av.....	24 @ 25
Picnics, 4@6 lbs. av.....	18 @ 19
Picnics, 6@10 lbs. av.....	18 @ 19
City pickled hams, 8@12 lbs. av.....	20 @ 21
City boneless hams, Western.....	20 @ 21
Bacon, boneless, city.....	23 1/2 @ 24 1/2
Bacon, regular, city.....	22 1/2 @ 23 1/2
Rollerettes, 8@10 lbs. av.....	20 @ 21
Beef tongue, light.....	22 @ 23
Beef tongue, heavy.....	22 @ 24

FANCY MEATS

Fresh steer tongues, untrimmed.....	16c a pound
Fresh steer tongues, l. c. trimmed.....	28c a pound
Sweetbreads, beef.....	30c a pound
Sweetbreads, veal.....	70c a pound
Brief kidneys.....	4c each
Mutton kidneys.....	29c a pound
Oxtails.....	14c a pound
Beef hanging tenders.....	30c a pound
Lamb fries.....	12c a pair

BUTCHERS' FAT

Shop Fat.....	\$1.75 per cwt.
Breast Fat.....	2.50 per cwt.
Edible Suet.....	3.50 per cwt.
Inedible Suet.....	3.00 per cwt.

GREEN CALFSKINS	
5-9 9 1/2 12 1/2 12 1/2 14 14 18 18 up	
Prime No. 1 Veals.....	15 2.10
Prime No. 2 Veals.....	14 2.10
Buttermilk No. 1.....	1.80
Buttermilk No. 2.....	1.65
Branded Gravy.....	.80
Number 3.....	.80

5-9 9 1/2 12 1/2 12 1/2 14 14 18 18 up	
Prime No. 1 Veals.....	15 2.10
Prime No. 2 Veals.....	14 2.10
But	

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Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

Men Wanted

Superintendent

Wanted, practical operating man for small growing plant. Must be capable of supervising all departments as to efficiency and costs. State age, education, and employment: history past five years. W-414, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Salesman or Distributor

Wanted, salesman or distributor to handle sausage seasonings on commission basis. Good opportunity for man contacting meat packers and sausage manufacturers. W-410, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Position Wanted

Here's Your Opportunity

to secure the services of a practical, thoroughly experienced, working sausage foreman. Expert on sausage, loaves, specialties and baked and boiled hams. Steady position wanted, salary secondary, future possibilities with reliable house being more important. Let me show you! Write W-412, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Sales Manager

Sales manager is looking for connection with concern in manufacture or distribution of meat and dairy products. Best of references. Retail and wholesale experience. Complete knowledge of the products. Middle aged. Reply to W-407, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Sausagemaker

Position wanted by sausagemaker with many years' experience in making all kinds of sausages. Will go anywhere. W-408, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Merchandise Manager

Merchandise manager of meats, fish, butter, eggs and cheese, with complete knowledge of these products is looking for a connection in this capacity. Finest of past record and reference of the highest quality. Volume plus profit. Experienced, modern merchandiser, capable handler of personnel. Reply to W-409, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

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duck—waterproofed
or untreated. Protect
against drippings or
condensation. Send
for free sample.

Position Wanted

Bologna Foreman

Expert bologna maker, German, is looking for position as foreman with large or small concern. First-class references. Prefer East. W-402, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Sausage Foreman

A-1 sausage foreman seeks connection with reliable firm. Well acquainted with Chicago and vicinity but can go anywhere. Can make all brands of sausages and specialties, ham, bacon, boiled ham, loaf goods, etc. W-401, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Plant Manager

26 years' experience in following capacities: general plant manager, sales manager and district branch house superintendent; 12 years' fresh meat supervision, buying, killing and sales. Beef, lambs, calves, also pork and provision experience with big packer. Is located in middlewest. Age 46. Available on short notice. W-403, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Engineer

Industrial engineer and millwright, white, American citizen. No objectionable habits. Long experience in packinghouse and kindred equipment. Efficient maintenance of all equipment, buildings, garage, etc. Prefer small, growing reputable company, southern or eastern states. W-411, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Business Opportunities

Sell or Rent Packing Plant

Must sacrifice modern brick 3-story fireproof packing plant equipped ready to operate. Will sell or rent. Located on two railroad sidings, B. & O. and P. R. R. Large pens and pasture. Can be in operation within a few hours. Write or wire Center Coal Co., Indiana, Pa.

Miscellaneous

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Type T.R. 9 Volts 220
H.P. 15 Amp. 42
R.P.M. 1750 Triumph Motor
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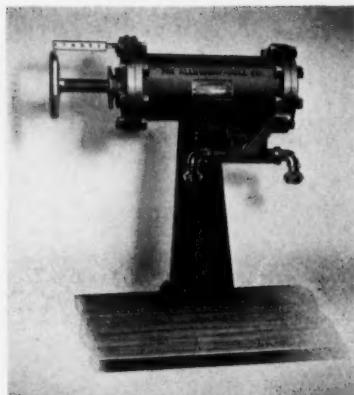


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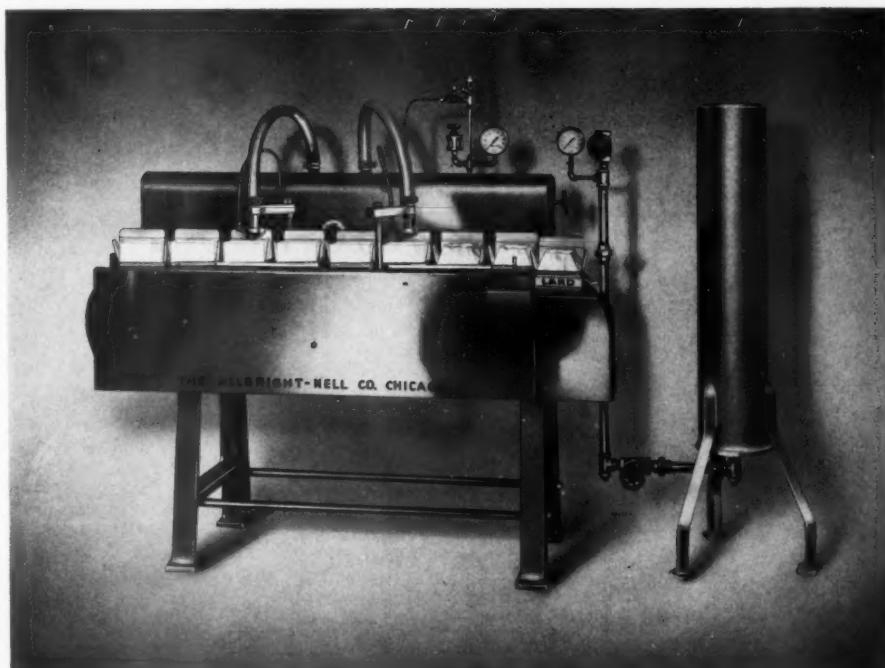
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